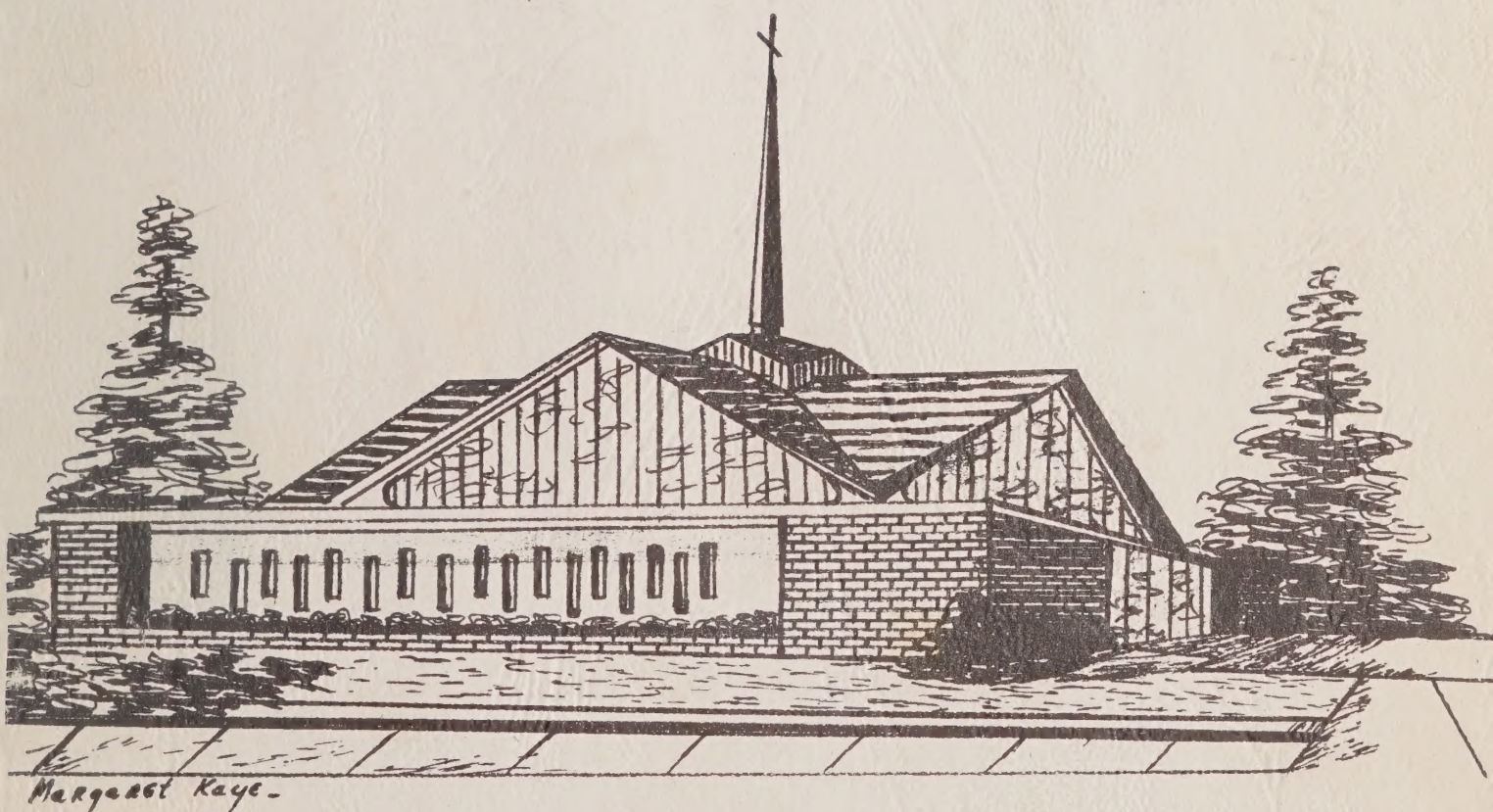


FRIEDBERG



COOK BOOK

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FRIEDBERG COOK BOOK



INTRODUCTION

The Young Adult Class of Friedberg Moravian Church is happy to bring you a new and revised Friedberg Cook Book. This community has over 200 years of German cooking as its culinary history. We hope this book will help to keep alive the art of good cooking and the enjoyment of fine food.

FRIEDBERG MORAVIAN CHURCH

ROUTE 4

WINSTON-SALEM, N. C.

(Cover Sketch by Mrs. Margaret Everhart)



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C.K. CURRY FUND

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Substitutions

FOR

USE

1 cup sifted all-purpose flour	1 cup plus 2 tbsps. sifted cake flour
1 cup sifted cake flour	1 cup minus 2 tbsps. sifted all-purpose flour
1 tablespoon cornstarch (for thickening)	2 tbsps. flour (approximately)
1 teaspoon baking powder	1/4 tps. soda plus 1/2 tsp. cream of tartar
1 cup fresh sweet milk	1 cup sour milk or buttermilk plus 1/2 tsp. soda, (decrease baking powder 2 tsp.)
1 cup sour milk or buttermilk	1 cup sweet milk with 1 tbsp. lemon juice or vinegar stirred in.
1 square unsweetened chocolate (1 oz.)	3 to 4 tbsps. cocoa plus 1/2 tbsp. shortening
1 cup honey	3/4 cup sugar plus 1/4 cup liquid
1 cup sugar	1 cup honey or syrup and reduce liquid in recipe 1/4 cup (in cakes substitute honey for only 1/2 the sugar.
1 cup brown sugar (firmly packed)	1 cup granulated sugar

Common Food Equivalents

UNITS

APPROXIMATE MEASURE

Apples	1 lb.	3 medium (3 cups sliced)
Bananas	1 lb.	3 medium (2 1/2 cups sliced)
Butter and other fats	1 lb.	2 cups
Cheese, American or Cheddar	1 lb.	4 cups grated
Cheese, Cottage	1 lb.	2 cups
Cheese, White Cream	3 oz. pkg.	6 tbsps.
Chocolate, Unsweetened	1/2 lb. pkg.	8 1-oz. squares
Cocoanut, Shredded	1 lb.	5 cups
Coffee, ground	1 lb.	80 tablespoons
Cream, Heavy	1 pt.	2 cups (4 cups whipped)
Flour, all-purpose	1 lb.	4 cups (sifted)
Flour, cake	1 lb.	4 1/2 cups (sifted)
Lemon, Medium sized		
Juice	1	2 to 3 tbsps.
Rind (grated)	1	1 1/2 to 3 tps.
Margarine	1 stick	1/2 cup
Marshmallows	1/4 lb.	16
Orange, Medium sized		
Juice	1	1/3 to 1/2 cup
Rind (lightly grated)	1	1 to 2 tbsps.
Sugar		
Granulated	1 lb.	2 cups
Brown	1 lb.	2 1/4 cups (firmly packed)
Confectioners'	1 lb.	3 1/2 cups (sifted)
Powdered	1 lb.	2 1/3 cups

APPETIZERS & SANDWICH SPREADS

Appetizers

Cheese Crisps

½ cup enriched corn meal
1 cup sifted enriched flour
1 teaspoon salt

1/3 cup shortening
½ cup grated cheese
¼ cup milk

Sift together corn meal, flour and salt. Cut in shortening until mixture resembles coarse crumbs. Mix in grated cheese. Add milk, stir lightly until ingredients are dampened. Knead gently a few seconds on lightly floured board. Roll out to 1/8 inch thickness. Cut and sprinkle with paprika. Bake in moderate oven 350 degrees 12 to 15 minutes or until delicately browned. Makes 3 dozen crisps. These keep well in freezer.

MISS WANDA FISHEL

Garlic Chips

Place potato chips in shallow pan. Sprinkle with garlic salt, place under broiler. Broil until heated thoroughly, stirring when necessary. Serve hot.

MISS WANDA FISHEL

Spring Garden Dip

1 cup sour cream
½ cup mayonnaise
1 teaspoon salt
dash of pepper sauce
sugar to taste
½ cup green onion, minced

¼ cup minced radishes
¼ cup minced cucumber, well drained
1 clove garlic, crushed
¼ cup minced green pepper

Blend ingredients and pour into a small bowl. Place in the center of a large serving plate and surround with arrangements of crisp carrot, celery, squash, or turnip sticks and uncooked cauliflowerettes. Garnish with radish roses, parsley or sprigs of watercress. Makes 2¼ cups. (Note: This makes a fine salad dressing for wedges of lettuce.)

MISS WANDA FISHEL

Stuffed Celery

Select the crisp, white, center stalks of celery. Wash with a brush. Fill with a highly flavored cheese which has been creamed until smooth. Combine with mayonnaise; beat until light and fluffy. Chill well before serving. Plain pimento cheese sandwich spread can be used.

MISS ALICE WALSER

Sandwich Spreads

CHIP BEEF SPREAD

3 3 oz. pkgs. cream cheese

¼ lb. chipped beef

¼ - ½ cup garden relish

Combine ingredients in the blender and mix well or mix by hand with a spoon or beater. Use cookie cutters to make different shapes from loaf bread and spread with chipped beef spread. Can be frozen.

MISS WANDA FISHEL

DAINTY RIBBON SANDWICH

1 8oz. pkg. cream cheese

¾ cup pecans

1/3 cup crushed pineapple

Mix well. Tint half of mixture pink and half green. Spread on bread as for Harty Ribbon Sandwich.

MISS WANDA FISHEL

HAWAIIAN SANDWICH FILLING

1 3 ounce package cream cheese

½ cup chopped pecans

½ cup mashed banana

1 cup drained, crushed pineapple

Combine cream cheese, banana, pecans and pineapple. Yields about two cups of filling.

MISS ALICE WALSER

HARTY RIBBON SANDWICH

Tuna Filling: Chunk tuna, chopped sweet pickle, salad dressing, 1½ T. cream, 2 drops red food coloring. Mix well.

Pineapple Filling: Drained crushed pineapple, cream cheese, 1 drop yellow food coloring. Mix well.

Bread. White, or mixture of white and whole wheat.

Cut edges off bread, 3 slices at a time, with bread knife. Put tuna filling on first slice, add second slice and put pineapple filling on it. Add third slice and cut into thirds. These sandwiches may be made ahead and frozen.

Freezer weight foil is excellent for wrapping sandwiches for freezing.

MISS WANDA FISHEL

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Winston-Salem, N. C.

ONION CHEESE SPREAD

- | | |
|--|--------------------------------|
| ½ carton cottage cheese (1 cup) | a little milk |
| 1 pkg. cream cheese (3 oz.) | ½ pkg. dried onion soup |

Blend ingredients in the order listed, until it is of spreading consistency. Spread on crackers and top with small pieces of hard cooked egg. May be used as a dip for potato chips.

MISS WANDA FISHEL

PEPPER AND TOMATO SANDWICH SPREAD

- | | |
|-------------------------------|--|
| 12 green sweet peppers | 12 green tomatoes |
| 12 red sweet peppers | Grind the above items and drain |

Mix with the following and cook 10 minutes stirring constantly.

- | | |
|-----------------------|-------------------------------|
| 1 pint vinegar | 1 cup prepared mustard |
| 1 cup flour | 1 teaspoon salt |
| 2 cups sugar | |

Remove from heat and stir in 1 quart mayonnaise. Seal in jar. Makes about 6 or 7 pints.

MRS. FRANK CLARK

PIMENTO CHEESE SANDWICH SPREAD

- | | |
|-----------------------------|----------------------|
| 1 lb. cheese | 1 pt. pimento |
| 1 qt. salad dressing | ½ cup sugar |

Grate cheese and mix well with other ingredients. Makes 60 whole sandwiches.

MISS ALICE WALSER

Whamits

Mix together in large roaster type pan or broiler pan:

- | | |
|-------------------------------|-------------------------------------|
| 2 cups Cheerios | 1 3 oz. box slim, unbuttered |
| 2 cups Rice Chex | pretzels |
| 2 cups Wheat Chex | ½ pound cashew nuts |
| Melt in double boiler: | ½ pound mixed nuts |
| ¾ stick margarine | ½ teaspoon Worcestershire |
| ½ teaspoon garlic salt | Sauce |
| ½ teaspoon celery salt | 1 beef bouillon cube |
| | ½ teaspoon onion salt |

The liquid should be sprinkled over the top of the cereal mixture a few spoonfuls at a time. Stir liquid well while dipping to keep the bouillon from settling to bottom of boiler. When top of cereal is covered with liquid, mix well and repeat until all liquid is used and all cereal is evenly coated. Bake in slow oven (250 degrees) for two hours. Stir several times to be sure all cereal is evenly baked. Will stay fresh for weeks if kept in air tight containers. To revive flavor, place in warm oven until thoroughly heated. Excellent TV snack. Serve in place of nuts at a party.

MISS WANDA FISHEL

BEVERAGES

Chocolate Drink (Hot)

2½ tablespoons cocoa
2½ tablespoons sugar
¼ teaspoon vanilla

½ cup boiling water
4 cups milk
Few grains salt

Mix cocoa, sugar, salt, and boiling water together. Boil three minutes. Add scalded milk and vanilla. Beat with rotary egg beater until the mixture is frothy.

MRS. HENRY NIFONG, JR.

Ginger Kool Ale

2 pkgs. Kool-aid (Lime)
2 cups sugar
2 quarts water

1 quart pineapple juice
1 quart gingerale

Dissolve Kool-aid and sugar in water, add pineapple juice. Do not add gingerale until ready to serve.

MISS BARBARA CLAY BECKEL

Grape Juice (How To Can)

Put grapes on, add enough water to start cooking. Boil good, then strain. Mash all juice out. Add one quart sugar to one gallon of juice. Bring to a boil and pour into hot sterilized jars or bottles. This is strong and can be diluted to desired strength when served.

MRS. SANFORD FISHEL

Children's Punch

1 package strawberry jello
1 quart orange juice
1 quart water

½ cup sugar
crushed ice

Dissolve jello according to directions. Add sugar, juice and water. Mix and pour over crushed ice. Serves ten.

MRS. S. H. FISHEL, JR.

Ice Tea

2 cups boiling water
2 cups sugar

4 teaspoons tea
1 lemon

Put tea into boiling water and let boil 2-3 minutes. Remove from fire and let stand until tea leaves settle to bottom of cooker. Pour through strainer into half-gallon pitcher where 2 cups sugar has been poured. Finish filling with cold water. Stir immediately in order to dissolve sugar. Add lemon if desired.

MRS. CLYDE SINK, JR.

Lemonade

3½ cups cold water
½ cup sugar

2/3 cup lemon juice

Make a syrup of the sugar and 1/3 of the water. Cool and add remaining water and fruit juice. Serve with generous quantities of crushed ice.

MRS. CLYDE SINK, JR.

Fruit Punch

3 cups sugar
3 quarts water
1 cup strong black tea
juice of 12 oranges

juice of 12 lemons
1 can pineapple chunks
1 pint ginger ale
1 pint grape juice

Boil sugar and water together for 8 minutes. Add the tea and chill. When thoroughly chilled add remaining ingredients. Serve with ice.

MRS. G. B. MYERS

Grape and Orange Punch

3 bottles of grape juice
6 bottles of ginger ale

1 quart brick of orange ice

Place brick of orange ice in punch bowl. Add grape juice and ginger ale.

MRS. JAMES WEISNER

Hot Spiced Cranberry Punch

1 pound can Ocean Spray
jellied cranberry sauce
2 cups water
2 cups apple juice or cider
1 stick cinnamon or
¼ teaspoon ground cinnamon

4 whole cloves or
¼ teaspoon ground cloves
Juice of 2 oranges
Strained (1 cup)
1 orange or lime to garnish

Crush cranberry sauce in the can with fork. Then put in sauce pan. Gradually beat in water with egg beater. Add apple juice, cinnamon, and cloves. Simmer 5 minutes. Add orange juice and serve hot. Garnish with orange or lime slices studded with cloves. Makes 1½ quart - about 12 small cup servings. You can make this ahead and re-heat just before serving.

MRS. MARY R. SIDES

Kool-Aid Fruit Punch

1 package Kool-aid
1 cup sugar
¾ quarts water
1 6 ounce can frozen lemonade
concentrate (thawed)

1 6 ounce can frozen orange
concentrate (thawed)
1 can (18 ounces) pineapple juice
1 large bottle ginger ale

Dissolve Kool-aid and sugar in water. Add fruit juices. Chill. Just before serving add ginger ale. Makes one and one-half gallons or about 50 servings.

MRS. HERMAN FOLTZ

Pineapple and Orange Punch

1 large can pineapple juice
1 large can orange juice

1 large bottle ginger ale

Mix and chill. Other juices may be added or combined with ginger ale to make a refreshing drink.

MRS. CLIFFORD MYERS

Punch (Tea Base)

Boil Together (about 3 minutes)

1½ cups sugar

8 whole cloves

1½ cups water

Rind of 1 orange

Rind of 1 lemon

Brew Tea, using 4 or 5 bags of tea

4 cups water

Add Juice from 6 oranges

Juice from 6 lemons

1 can pineapple juice

Just before serving add three quarts ginger ale. Serves fifty.

MRS. WILLIAM J. FISHEL

Tea Punch

Make two quarts strong tea with 16 bags or 16 teaspoons of tea to 8 cups boiling water. Add 2 cups strained lemon juice, 4 cups strained orange juice, 1½ quarts grape juice, 2 cups sugar, 2 quarts water and chill. Just before serving add one quart of ginger ale. Garnish with lemon slices. Makes two gallons.

MRS. BOBBY T. RING

Russian Tea

(SERVES 60 PEOPLE)

2 tablespoons whole cloves

½ teaspoon nutmeg

2 sticks whole cinnamon

4 cups sugar

20 cups water

Tie spices in bag and bring to a boil and boil three minutes.

2 tablespoons tea

16 cups boiling water

Let this come to a boil but not boil. Strain and let stand for 7 minutes.

Add to the first mixture.

2 tall cans pineapple juice

2 tall cans orange juice

4 lemons

Add orange juice and pineapple juice and juice from the lemons to the first mixture. Add dash of salt and sugar to taste. Put sprig of mint, slice of lemon or a cherry in each cup and serve hot or cold.

MRS. MARY R. SIDES

Spice Cider

2½ quarts cider

1 pound light brown sugar

2 sticks cinnamon

12 whole cloves

Let simmer but not boil for 15 minutes on moderate hot unit of stove. Serve hot.

MRS. MARY R. SIDES

Wedding Punch

2 quarts pineapple juice

2 quarts orange juice

2 quarts ginger ale

1 pint lemon juice

1 quart water

1½ cups of sugar, more or less

MRS. CLAY BECKEL

Lemonade Ice Tea

3 family size tea bags

1 cup sugar

20— $\frac{1}{2}$ grain saccharin tablets

**1 sm. (6 oz.) frozen lemonade
concentrate**

Pour two cups of boiling water over tea bags in earthen teapot and allow to steep 5 min. or more. Add sugar while warm and stir to dissolve completely. Add cold water and saccharin and lemonade to fill 1 gallon jar.

MRS. HAL ESSICK

Punch

1—3 oz. pkg. lime jello

Dissolve jello in boiling water.

Add:

1 lg. can pineapple juice

1 $\frac{1}{2}$ cups boiling water

$\frac{1}{2}$ cup sugar

1 sm. can frozen lemonade

Put all above ingredients in a gallon jug and fill with water.

MRS. K. P. MENDENHALL

Instant Russian Tea Mix

1 jar Tang (about 1 lb.)

1 envelope Lemon Twist

$\frac{1}{2}$ cup instant tea

$\frac{1}{2}$ tsp. ground cloves

$\frac{1}{2}$ tsp. nutmeg

Mix altogether and store in jars. Use 2 tsp. per cup of boiling water.

MARY CROUSE

Instant Russian Tea Mix

1 lg. jar Tang

1 pkg. Dry Lemonade mix

2 cups sugar

1 tsp. ground cloves

2 tsp. ground cinnamon

$\frac{1}{2}$ cup instant tea

Mix and store in tight container. Add 2 tsp. of mixture to 1 cup boiling water.

MRS. RUSSELL KIMEL

Bonnie's Hair Styling

Payne Road

Phone 764-1880

BREAD

Quick Bread

Banana Bread

½ cup butter

1 cup sugar

1 cup mashed banana

2 eggs well beaten

2 cups flour

1 teaspoon soda

¼ teaspoon salt

Cream butter and sugar, add eggs and bananas. sift flour, soda and salt, add to first mixture. Bake in loaf pan 350 degrees about 1¼ hours.

MISS NANNIE SUE JOHNSON

Biscuit Mix

8 cups flour

4 teaspoons salt

3 tablespoons double acting baking powder

1 cup shortening (which does not require refrigeration)

(Note: 1 to 2 cups dry milk solids may be included)

Sift together thoroughly the flour, salt, baking powder, and dry milk solids if used. Blend or cut shortening into flour until mixture looks like coarse meal. Place in tightly covered container until ready to use.

Biscuits

1 cup of biscuit mix will make 6 to 8 biscuits depending upon the size of the cutter use.

Measure the amount of biscuit mix needed into a bowl. Add ¼ to 1/3 cup of milk or water for each one cup of mix used. Stir until all the flour is moist and a soft dough is formed. Place dough on a slightly floured board and knead about 15 strokes. Pat or roll dough to ½ inch thick. Cut with a floured biscuit cutter. Place on an ungreased pan and bake in hot oven (450 degrees F.) for about 12 minutes.

VARIATION: Cheese biscuits — Use 1 cup of grated cheese for each 2 cups of biscuit mix. Mix it with the dry ingredients before liquid is added.

MRS. CLARENCE J. LIVENGOD, JR.

Old Time Soda Biscuits

2 cups flour

1 cup thick sour milk

½ teaspoon soda

½ teaspoon salt

2 tablespoons lard

Sift together soda, flour and salt. Work the lard into this until the mixture looks like meal. Add milk gradually and mix with a knife to a rather soft dough. Turn on to lightly floured board and knead until the dough feels smooth and velvety. Roll and cut. Put in a pan and bake in hot oven. Serve piping hot.

Pages from Old Salem Cook Books

Stir-N-Roll Biscuits

Sift together

2 cups sifted Gold Metal Flour

3 teaspoons baking powder

1 teaspoon salt

Pour into measuring cup

(but do not stir together)

2/3 cup milk

1/3 cup Wesson oil

Then pour all at once into the flour. Stir with spoon until mixture cleans side of bowl and rounds up into a ball. Knead about 10 times. With dough on waxed paper, press out 1/4 inch thick with hands, or roll between waxed paper. Bake 10 to 12 minutes on ungreased baking sheet in very hot oven. (475 degrees) Makes about 20 medium biscuits.

MISS MARY CROUSE

Cheese Straws

1/4 cup milk

1/4 teaspoon baking powder

1 saltspoon cayenne pepper

1 pint flour

1 teaspoon salt

1/4 lb. lard or butter

1 lb. grated cheese

Mix cheese and lard well. Add salt and pepper, and flour in which baking powder has been added. Roll dough about 1/2 inch thick and cut in narrow strips about 1/2 inch wide and 4 inches long. Bake in hot oven until brown.

Pages from Old Salem Cook Books

Corn Bread

1 cup enriched all purpose flour

3/4 cup corn meal

3/4 teaspoon salt

1/4 cup sugar

3 teaspoons baking powder

1 cup sweet milk

1 egg

2 tablespoons melted shortening

9 3/4 x 14 x 3/4 inch oblong pan — Preheat oven to 425 degrees
Sift flour once, then sift again with corn meal, sugar, salt and baking powder. Gradually add milk, beaten egg and shortening, which has been melted. Pour into hot, greased pan. Serves 5-6. Baking time 25-30 minutes.

MRS. ROBERT WEAVER

Phone 725-4563

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Winston-Salem, N. C.

Corn Muffins

2 cups corn meal
2 tablespoons flour
1 teaspoon sugar
 $\frac{3}{4}$ teaspoon soda

$\frac{3}{4}$ teaspoon salt
1 egg
2 tablespoons melted lard
 $1\frac{1}{2}$ to 2 cups sour milk

Beat egg, add part of the milk. Sift into a bowl the meal, soda, sugar, and salt. Add the egg mixture to the dry ingredients. Add the melted lard and as much of the remaining milk as needed to make a smooth batter. Pour into greased pan or muffin tins and bake in an oven 400 degrees for about 25 minutes. Makes a dozen medium size muffins.

MISS NANNIE SUE JOHNSON

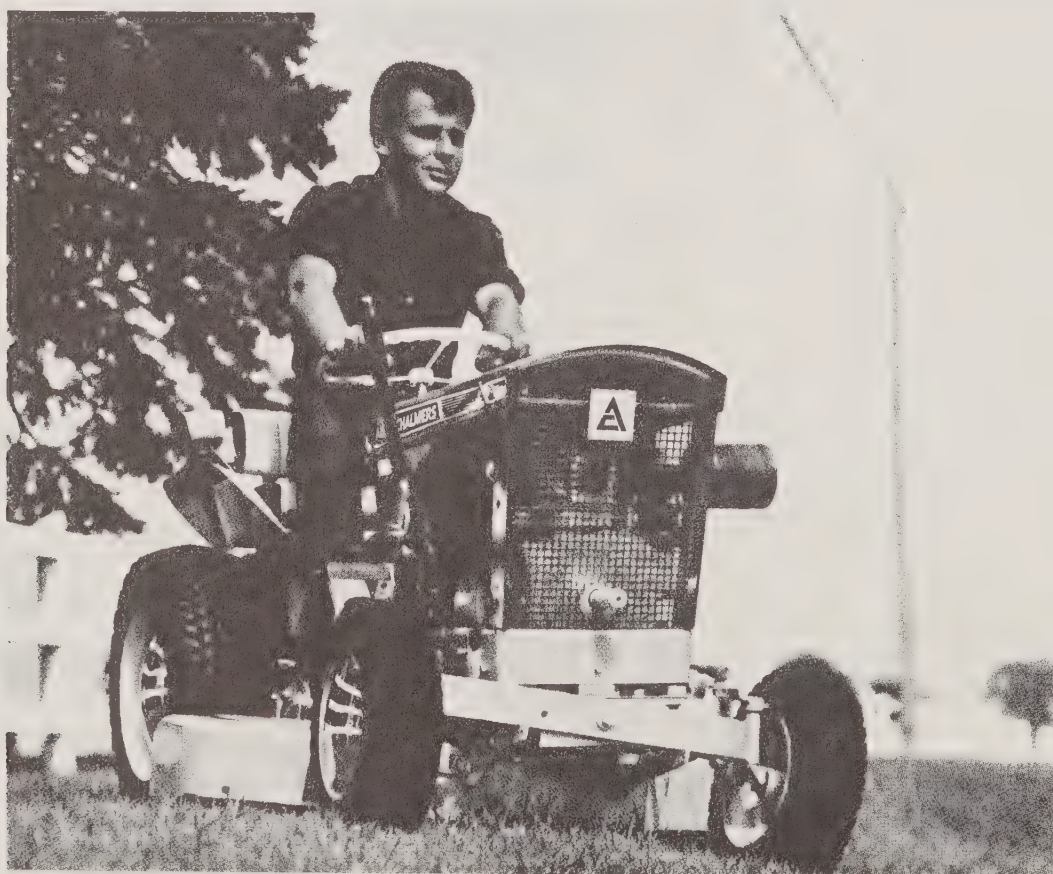
Hush Puppies

1 cup corn meal — self rising
 $\frac{1}{2}$ cup plain flour
2 eggs beaten
3 teaspoons baking powder

$\frac{3}{4}$ cup milk
 $1\frac{1}{2}$ teaspoons salt
 $1\frac{1}{2}$ teaspoons sugar
1 grated onion

Fry in deep fat until brown.

MRS. ALLIE T. SNYDER



HAUSER-JOYCE IMP. CO., INC.

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Winston-Salem, N. C.

Cheese Dreams

**1 cup grated mild crackerbarrel
cheese (grate at room temp.)
1 stick margarine
1 cup flour**

**½ tsp. salt
½ tsp. worchestershire sauce
dash of red pepper**

Cream butter, add cheese and cream, add rest of mixture and bake 375 degrees for 10 min. Top with pecans.

MRS. WILLIS H. FOLTZ

Corn Bread

**¾ cup sifted flour
1 tsp. salt
3 tsp. baking powder
3 tbsp. sugar**

**1½ cups corn meal (plain)
2 eggs, beaten
1½ cups milk
¼ cup shortening, melted**

Sift together corn meal, flour, salt, baking powder, and sugar. Mix beaten eggs, milk and shortening with dry ingredients. Pour into greased bread pan and bake 30 minutes at 400 degrees.

LUNA MENDENHALL

Noodles for Soup or Chicken Broth

**1 cup flour
½ tsp. salt**

2 eggs, beaten

Sift flour and salt into a bowl. Make a well and add eggs. Blend thoroughly. Knead dough on a floured surface. Cover and let stand 30 minutes. Roll until paper thin. Allow to partially dry (about 1 hour). Roll up and cut from end into very thin strips. Separate and allow to dry thoroughly.

MRS. TRAVIS HANES

Pancakes

**1½ cups plain flour
1 tbsp. baking powder
1 tbsp. sugar
½ tsp. salt**

**1 egg, beaten
1 cup milk
2 tbsp. melted shortening or
salad oil**

Mix flour with baking powder, sugar, and salt. Add milk, egg, and shortening and stir until mixed.

Preheat griddle. Bake on ungreased griddle until top is bubbly. Turn and bake on other side.

MRS. JACK D. COCKERHAM

YEAST BREADS

Buttermilk Rolls

1 package dry yeast
2 cups buttermilk
5 cups sifted flour
3 tablespoons sugar

1 teaspoon salt
¼ teaspoon baking powder
¼ teaspoon soda
4 tablespoons shortening

Heat about ½ cup of the buttermilk to lukewarm. Sprinkle the package of yeast over the lukewarm milk and stir until dissolved. Allow to stand a few minutes and then add remaining buttermilk. Blend Well.

Sift flour with dry ingredients and work in shortening as for biscuits. Add buttermilk mixture and blend well. Grease the top of the dough. Cover and store in the refrigerator.

About 2 hours before serving time, turn the dough out on a lightly floured board and knead gently. Make in rolls. Allow to stand in a warm place until about double in bulk. Bake at 400 degrees for 12 to 15 minutes or until done.

MRS. J. F. HEDGECOCK, JR.

Clover Leaf Rolls

¾ cup milk, scalded
4 tablespoons sugar
3 tablespoons shortening
1 teaspoon salt

1 package of yeast
¼ cup lukewarm water
1 egg, slightly beaten
3½ or 4 cups enriched flour

1. Pour the hot milk over the sugar, shortening and salt in a large mixing bowl.

2. Dissolve the yeast in the ¼ cup lukewarm water; add the beaten egg and mix well; add to the milk mixture.

3. Add about half the flour (or enough to make a drop batter). Beat until the mixture is smooth and bubbles appear on surface. Add more flour to form a soft dough. (Dough may be stored in refrigerator at this point and kept for several days. A portion may be taken out and used each day.)

4. Turn dough on to a slightly floured board and knead until smooth.

5. Place in a greased bowl, cover and let rise in a warm place until double in bulk. Put on a bread board and knead lightly.

6. Shape 3 small balls for each roll. Drop into greased muffin pan. Brush with melted fat. Cover and let rise until double in bulk. Bake at 400 degrees for about 20 minutes.

MRS. RALPH KIMEL

Ice Box Rolls

7 cups flour
½ cup sugar
1 tablespoon salt
½ cup Crisco
½ cup mashed potatoes

½ cup warm water
1 pint warm milk
1 teaspoon baking powder
½ teaspoon soda
1 cake yeast

Make a soft dough and let rise. Mash down and put in the refrigerator until next day. Make out a few rolls every day until it is all used.

MRS. PAUL D. SIDES

Love Feast Cakes

½ cup scalded milk
1 cup sugar
½ cup butter
1½ teaspoons salt
1 cup mashed fine potatoes
2 ounces cake yeast or
3 packages dry yeast
½ cup warm, not hot water

2 eggs, beaten
2 tablespoons grated orange rind
1 teaspoon grated lemon rind
1 tablespoon orange juice
1 teaspoon lemon juice
¼ teaspoon nutmeg
½ teaspoon mace
10 cups sifted enriched flour

1. Peel potatoes and cut in small pieces, then cook in a little water.
2. Scald milk.
3. Combine sugar, shortening and salt.
4. Remove potatoes when done and rice fine with mixer. Cool to lukewarm.
5. Sprinkle or crumble yeast into warm water. Stir until dissolved.
6. Stir into the sugar mixture, the lukewarm milk and potatoes, yeast, beaten eggs, and all the flavoring.
7. Stir in about 2½ cups of the flour. Beat until smooth.
8. Add enough of the remaining flour to make a soft dough. Turn dough out on floured board and knead until smooth and satiny. Knead about 5 minutes.
9. Form dough into a smooth ball. Press top of dough ball into greased bowl, then turn dough over. (This greases the top.)
10. Cover and let rise in warm place, free from draft, until doubled in bulk. about 45 minutes.
11. Punch down. Cover and let rest 5 to 10 minutes.
12. Grease large bread pan and make round cakes about 4 inches across. Do not let them touch. Let rise until double in bulk and bake in 350 degrees oven about 25 minutes. Makes 18 cakes.

MRS. MARY R. SIDES

Love Feast Coffee Cake

1. Take 8 of these love feast cakes after they have set 10 minutes and roll in mixture of ½ cup nuts and ¾ cup fine brown sugar.
2. Grease tube cake pan.
3. Put love feast cakes in pan with one over lapping the other. Put small bits of butter between cakes and sprinkle with cinnamon. Pour remaining mixture over the top.
4. Bake 350 degrees oven 40 minutes.
5. Remove from oven and put orange glaze on top.

Orange Glaze

- 1 cup confectioners sugar** **½ cup orange juice**
6. Boil this for 5 minutes and pour on coffee cake.

MRS. MARY R. SIDES

Moravian Sugar Cake

3 eggs

1 cup lard

1 cup sugar

1 cup mashed potatoes

1 cup water

2 packages yeast dissolved

1 teaspoon salt

flour to make a soft dough

Cream sugar, lard, salt, add eggs and mashed potatoes. Add yeast, water and stir in flour until dough is stiff enough. Let rise until double in bulk.

Work out in to 2 cakes 12x15 inches or 3 smaller ones. Let rise. Then punch holes around over the dough, about 1½ inches apart. Sprinkle with cream. then sprinkle heavily with brown sugar, then cinnamon and dot with butter.

Bake in a hot oven about 425 degrees.

MRS. FLORA KIMEL

Nut Bread

1½ cups sifted flour

1½ teaspoons baking powder

⅓ teaspoon soda

¾ teaspoon salt

1/3 cup sugar

2 tablespoons brown sugar (firmly packed)

1 small egg

2/3 cup milk

2 tablespoons shortening

½ cup nuts finely chopped

Sift flour once, measure. Add baking powder, soda, salt, and granulated sugar, sift again, add brown sugar. Combine egg and milk. Add to flour mixture, add shortening, then mix just enough to blend. Fold in nuts. Turn into greased loaf pan. Let stand 20 minutes. Bake in moderate oven 350 degrees 50 minutes. Cool. Wrap in waxed paper, then in a damp towel, and store over night before slicing.

MRS. RUSSELL KIMEL

Old Fashioned Buns

2 cups milk

2/3 cup sugar

2 teaspoons salt

1 egg

2 packages yeast

½ cup lard

7 cups flour

Scald milk, add sugar and salt and cool to lukewarm. Add yeast and beaten egg. Add half of flour, beat 10 minutes. Add melted shortening and rest of flour to make a soft dough. Knead on floured board until smooth. Let rise until double. Make into rolls. Let rise, then bake in 400 degrees oven about 15 minutes.

MRS. FRANK CLARK

Parker House Rolls

1 package Fleischmann's yeast

1 cup lukewarm water

1 teaspoon sugar

3 cups milk scalded and cooled

4 teaspoons salt

4 tablespoons sugar

4 tablespoons melted shortening

About 3 scant quarts (12 scant cups) sifted flour

Put yeast into cup lukewarm water, add 1 teaspoon sugar. Stir and let stand 5 minutes. Scald 3 cups milk, add salt, remaining sugar and let cool. Measure flour into bread bowl. Add softened yeast to remaining liquid

when lukewarm, and blend with flour. Add shortening, melted but not hot. Knead thoroughly, adding more flour or liquid if necessary. Cover, let rise in a cozy warm spot until doubled. Fold dough down and let rise again $\frac{3}{4}$ as much as first time. Turn onto floured board, and roll lightly until about $\frac{1}{3}$ inch thick. Cut with biscuit cutter. Cover and let rest 15 minutes. With handle of a knife make a deep crease through the center of each round and brush each top with melted butter. Fold each round in half at the crease and press together lightly. Place about $\frac{1}{2}$ inch apart in shallow, greased biscuit tins. Brush tops with melted butter. Let rise in warm place until doubled. Then bake 15 to 20 minutes in a hot oven, 400 to 425 degrees F. Makes about 3 dozen.

MRS. JOHN RIERSON

Plain Bread

6 cups flour

$\frac{1}{3}$ cup sugar

$\frac{1}{3}$ cup lard

2 teaspoons salt

1 package yeast

$1\frac{1}{2}$ cups warm water

Dissolve yeast in water, mix other ingredients, when the yeast is thoroughly dissolved combine mixtures and make a dough. Knead until smooth, let rise until light. Make into rolls or loaves. When light, bake rolls at 425 degrees and loaves at 375 degrees. The size of loaves and rolls will determine the length of time to bake. This may be stored in the refrigerator.

MISS NANNIE SUE JOHNSON

Potato Pancakes

3 large potatoes

1 small onion

2 eggs

$\frac{1}{2}$ cup sifted all-purpose flour

$\frac{3}{4}$ teaspoon salt

Dash of pepper

Shortening for frying

Grate potatoes and onion, using medium grater, and mix. Add unbeaten eggs; stir until blended. Add flour, salt, pepper and mix well. Put enough shortening in skillet to make about $\frac{1}{2}$ inch when melted. When shortening is very hot, or 1 inch cube of bread becomes golden brown in 60 seconds. Spoon in potato mixture. About $\frac{1}{4}$ cup for each pancake makes a nice size. Pat them lightly with a spoon to spread to desired thickness. Fry on both sides until golden brown. Makes 12.

MRS. JAMES E. DICKERSON

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Raised Doughnuts

- | | |
|---------------------------|---------------------------|
| 7 cups flour | 2 packages yeast |
| ¾ cup sugar | 1½ cups milk |
| 1½ teaspoons salt | 2 teaspoons nutmeg |
| 6 tablespoons lard | 2 eggs |

Scald milk, cool to lukewarm, dissolve yeast in milk. When thoroughly dissolved add eggs well beaten. Sift flour, sugar, salt, and nutmeg, add lard, when thoroughly blended combine the mixtures. Let rise. Roll to ½ inch, cut and place on board, which has been covered with a wax paper dusted with flour. Let rise until real light, fry in deep fat. When cool dust with powdered sugar.

MISS NANNIE SUE JOHNSON

Refrigerator Rolls

- | | |
|--|---------------------------------------|
| ¾ cup shortening | 2 teaspoons salt |
| 1 cup boiling water or scalded milk | 1 cup cold water |
| 2 eggs, beaten | 2 cakes yeast or 2 dried yeast |
| ¾ cup sugar | 7½ cups sifted flour |

Combine shortening and boiling water or scalded milk, stir until shortening is melted. Combine eggs, sugar, and salt and beat in cold water. Soften yeast in lukewarm water, combine the 3 mixtures and add flour. Cover and chill overnight. Shape, let rise and bake as for standard rolls.

MRS. ROBERT WEAVER

Southern Spoon Bread

- | | |
|--|----------------------------|
| 4 cups milk | 1¾ teaspoons salt |
| 1 cup enriched corn meal | 4 eggs, well beaten |
| 2 tablespoons butter or margarine | |

Mix the milk and the enriched corn meal. Scald and cook in top of double boiler until the consistency of thin mush (about 5 minutes). Add the butter and salt. Fold well beaten eggs slowly into mixture, (whites and yolks may be beaten separately and folded into mixture if desired). Pour into a greased 1½ quart baking dish. Bake in oven at 400 degrees F. for 45 minutes. Serve at once from pan in which baked with plenty of butter. Serves 4 or 5.

MRS. MARY R. SIDES

Quick Coffee Cake

- | | |
|-----------------------------|-----------------------------------|
| ½ package dry yeast | 1 egg, unbeaten |
| ¼ cup lukewarm water | 2 cups sifted flour |
| 1 teaspoon water | 2½ teaspoons baking powder |
| 1/3 cup shortening | ½ teaspoon salt |
| ½ cup sugar | ¼ cup milk |

Sprinkle yeast in lukewarm water, add 1 teaspoon sugar and mix well. Let stand until yeast is thoroughly dissolved.

Combine shortening, ½ cup sugar, and egg and beat until smooth. Sift flour with baking powder and salt. Add half of the shortening mixture, beating after each addition until smooth. Spread ½ of batter in greased 9 inch round layer pan. Sprinkle ½ of filling over top of batter, cover with remaining batter and rest of filling.

Sugary Nut Filling

Mix 1 cup firmly packed brown sugar, 3 tablespoons sifted flour and 1 teaspoon cinnamon. Cut in 3 tablespoons butter or margarine. Add 1 cup chopped nuts and mix well.

MRS. J. F. HEDGECOCK, JR.

Strawberry Doughnut Rings

- | | |
|--------------------------|---------------------------|
| 1 cup granulated sugar | ½ teaspoon cinnamon |
| 3 eggs well beaten | ½ teaspoon nutmeg |
| 1 cup sweet milk | 3½ cups sifted flour |
| 3 tablespoons shortening | 4 teaspoons baking powder |

Mix well with a spoon the sugar and shortening, add well beaten eggs. Add nutmeg and cinnamon to flour and then add alternately the flour mixture and milk to the batter. If it is too soft to handle then use ½ cup flour for rolling. Ball and chill 1 hour or more. Roll ½ inch thick and cut into rings and fry in deep fat. For a picnic put a large strawberry in the center of each ring and sprinkle with confectioner's sugar.

MRS. C. R. MILLER

60 Minute Batter Rolls

- | | |
|---|---------------------------------|
| 1 cup milk | 1/3 cup shortening or salad oil |
| 1/3 cup sugar | ¼ cup lukewarm water |
| 1 cake yeast or package (use 2 packages for extra quick rising) | 2-3 cups sifted enriched flour |

Scald milk, stir in sugar and shortening. Cool to lukewarm. Dissolve yeast in lukewarm water and add to milk mixture. Stir to blend, Add all at once to 2 cups self-rising flour and beat vigorously until smooth (1 to 2 minutes). This makes a very soft, springy batter that drops easily from side of spoon. Add additional flour if needed for correct consistency. Cover and let rise in warm place, free from draft, until doubled in bulk (about 30 minutes). Stir batter down and beat vigorously about ½ minute. Set oven for 425 degrees to preheat. Fill greased muffin pans about 2/3 full and allow rolls to rise for 10 to 15 minutes before baking. Bake for about 15 minutes or until golden brown. Brush with melted butter and serve piping hot. Yield 16 small rolls.

MRS. MARY R. SIDES

Sugar Cake

- | | |
|--------------------------|--|
| ¾ cup sugar | 1 teaspoon salt |
| ½ cup shortening | 1 cup hot mashed potatoes |
| 2 eggs beaten separately | 1 cake Fleischmann's yeast or 1 package of dry yeast |
| 4 cups flour | |

Dissolve yeast in cup of warm water, put flour, salt, sugar in bowl, mix well, make well in middle of flour and pour in mashed potatoes, beaten eggs, shortening and yeast. Mix well, then let stand several hours. When light spread on greased tins and sprinkle thick with brown sugar, dot with butter, and sprinkle all over with cinnamon.

MRS. CLAY BECKEL

Sugar Cake or Doughnuts

1 cup sugar
1 package of yeast
(dissolved in 1½ cups water)
1 cup shortening

1 cup mashed potatoes
3 eggs
1 tablespoon salt
Flour to make a stiff dough

Mix and let rise until twice in size. For doughnuts, roll, cut out with doughnut cutter, place on floured board, let rise until twice in size. Fry in deep hot fat until brown on each side. Powder with confectioner's sugar. For sugar cake, flatten out on baking pans and let rise until twice in size and then punch holes in the dough and cover dough with brown sugar, small chunks of butter and a little sweet cream, sprinkle with cinnamon. The holes will catch some of the sugar and butter mixture and hold it on the cake.

MRS. CLYDE SINK, SR.

Tangled Britches

1 cup mashed cold potatoes
1 cup white sugar
1 teaspoon salt

2 tablespoons melted butter
2 eggs

Flavor with nutmeg, vanilla or lemon ½ cup buttermilk. Mix and add 1 heaping teaspoon soda and 1 teaspoon baking powder in sifter with a little flour. Use enough flour yet to make dough stiff enough to roll about 3/8 inch thick. Cut about the width of 2 fingers, 3 or 4 inches long. Slit through the middle and twist one end through and fry in hot fat. Roll in sugar.

MRS. JAMES WEISNER

Waffles

2 cups flour
3 level teaspoon baking powder
1 teaspoon salt
1 tablespoon sugar

3 eggs
2 cups sweet milk
1 tablespoon butter or shortening

Melt butter in milk, then add flour, salt, sugar, yellow of eggs and baking powder. Cream well. Last add beaten egg whites. Cream until very smooth.

MRS. CROMER FISHEL

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Moravian Sugar Cake

1 cup mashed potatoes
 $\frac{3}{4}$ cup sugar
 $\frac{1}{2}$ cup lard
1 tsp. salt
2 eggs
4 cups flour

1 cake Fleischman's yeast, soaked in
1 cup water that potatoes were
cooked in
1 tsp. sugar (added to yeast and
water)

Cream sugar, lard, and salt; add eggs, then mashed potatoes. Add yeast and stir in all the flour until the dough is stiff enough. Let rise overnight. Next morning, work dough and spread on biscuit pan to rise again. Put butter, brown sugar, and cinnamon on top.

Bake 375-400 degrees.

MRS. JASPER YOUNTS

Refrigerator Biscuits

5 cups flour
 $\frac{1}{4}$ cup sugar
1 tbsp. baking powder
1 tsp. soda
 $1\frac{1}{2}$ tsp. salt

$\frac{3}{4}$ cup shortening
2 cups buttermilk
1 pkg. dry yeast
2 tbsp. warm water

Dissolve yeast in water and let stand while mixing dry ingredients. Cut shortening into dry ingredients. Add one cup of buttermilk. Mix well. Add yeast and other cup of buttermilk, mix well. Knead with a little flour on board.

Use amount needed. Roll $\frac{1}{4}$ inch and cut with biscuit cutter. Brush with melted butter or shortening.

Bake in hot over (400 degrees) until brown, approx. 10 to 15 minutes.

Dough doesn't have to rise before baking.

Store in air tight container in refrigerator. It will keep a week.

Makes approx. 4 dozen biscuits.

MRS. KENNETH KETNER

Yeast Rolls

2 packs of yeast
 $\frac{2}{3}$ cup of sugar
 $\frac{2}{3}$ cup crisco
1 cup mashed potatoes

1 tbsp. salt
2 eggs
2 cups warm water

Dissolve yeast in warm water, let stand for a little while. Mash cooked potatoes very fine. Mix sugar, crisco, salt, eggs, and yeast mixture and enough flour to make fairly stiff dough. Set aside to rise until twice the size in bulk, work down, let rise again. Then make out in rolls placing about $\frac{1}{2}$ inch apart. Let rise until twice the size. Bake in oven 350 degrees until nice and brown.

When done, brush with melted butter. This makes around 48 rolls according to size. The dough can be kept in refrigerator for 3 or 4 days.

MRS. CLYDE SINK, SR.

Quick Yeast Bread

2 pkgs. granular yeast
1 cup lukewarm water
1 tsp. sugar
1 cup milk scalded
2½ tsp. salt
1/3 cup sugar

2 eggs, well beaten
1/3 cup melted shortening
half butter
6½ to 7 cups flour
(sifted all-purpose)

Soften yeast in lukewarm water with 1 tsp. sugar. Scald the milk, stir in salt and sugar and cool to lukewarm. When cooled, stir in the yeast mixture combined with beaten eggs. Add about 4 cups flour and beat until smooth. Add cooled melted shortening and again beat smooth. Stir and knead in enough flour to make a smooth elastic, but not too stiff dough. Place in a lightly greased bowl, turn dough over. Cover, let rise in a cozy place (85 degrees F.) about 1 hour. Then turn out into lightly floured board and shape into rolls or into 3 loaves. Place in greased pans, cover, and let rise again in warm place until double, about 45 minutes. Bake rolls 15 to 20 minutes at 400 degrees F. or moderately hot over. Bake loaves 20 minutes at 400 F., then reduce heat to moderate 350 and bake 20 minutes longer. Serve rolls hot, but cool loaves before slicing. Makes about 2 dozen rolls or 3 small loaves. Best if baked the same day.

MRS. BILL C. FLYNT

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CAKES and FROSTINGS

Angel Food Cake

- | | |
|---|------------------------------|
| 1 cup sifted cake flour | ¼ teaspoon almond extract |
| 1½ cups sifted sugar | ¼ teaspoon salt |
| 1¼ cups (10 to 12) egg whites at room temp. | 1¼ teaspoons cream of tartar |
| | 1 teaspoon vanilla |

Sift flour once, measure, add ½ cup sugar, and sift together four times. Beat egg whites and salt with rotary egg beater until foamy, sprinkle in cream of tartar and continue beating until egg whites are stiff enough to hold up in soft peaks but are still moist and glossy. Sprinkle rest of sugar over egg whites 4 tablespoons at a time, and beat after each addition to blend (25 strokes). Beat in flavoring (10 strokes). Sift about ¼ of flour over mixture and fold in lightly (15 fold-over strokes), turning bowl gradually. Fold in flour by fourths in this way, folding well after last addition (10 extra strokes).

Turn into ungreased round 10-inch tube pan, bake in moderate oven 375 degrees 30 to 35 minutes. Remove from oven, invert pan, and let stand 1 hour or until cool. Frost as desired.

MRS. RUSSELL KIMEL

Apple Sauce Cake

- | | |
|---------------------|--------------------------|
| 4 eggs | 2 teaspoons cinnamon |
| 1 cup butter | 1 teaspoon cloves |
| 2 cups sugar | 1 teaspoon nutmeg |
| 2 cups apple sauce | 1 teaspoon soda |
| 3 cups flour | 1 teaspoon baking powder |
| 1 cup raisins | ½ cup chopped nuts |
| ½ cup chopped dates | |

Cream shortening and sugar, add well beaten eggs, then add apple sauce alternately with sifted dry ingredients. Last add dates, raisins and nuts. Turn into a greased and floured cake pan and bake about 1 hour at 375 degrees.

MRS. ROY SUTPHIN

Almond Chocolate Cake

- | | |
|----------------------|----------------------------|
| 2½ cups sifted flour | 5 eggs |
| 1 teaspoon soda | 3 squares melted chocolate |
| 1 cup shortening | 1 cup buttermilk |
| 2 cups sugar | 2 teaspoons vanilla |

Sift flour once, measure, add soda and salt, and sift together. Cream butter well, add sugar gradually, and cream until light and fluffy. Add eggs one at a time and beat well, then chocolate and blend. Add flour, alternately with milk, a small amount at a time, beating after each addition until smooth. Add vanilla. Bake in greased layer pans in moderate oven 350 degrees 40 minutes, or until done. Makes 3 nine inch layers. Ice with chocolate frosting. Decorate top with shredded toasted almonds.

MRS. JAMES DICKERSON

Cherry Nut Cake

2¼ cups cake flour
3¼ teaspoons baking powder
1 teaspoon salt
1½ cups sugar
½ cup shortening (room temp.)
1 cup milk

1½ teaspoons vanilla
¼ teaspoon almond extract
4 egg whites unbeaten
½ cup fine chopped maraschino cherries
1 cup chopped nuts

Measure sifted flour, baking powder, salt and sugar into sifter. Place shortening in mixing bowl and stir just to soften. Sift in dry ingredients. Add ¾ cup milk and the flavorings. Mix until flour is dampened. Then beat 2 minutes in mixer at a low speed or 300 vigorous strokes by hand. Add egg whites and remaining milk and beat 1 minute in mixer or 150 strokes by hand. Fold in cherries and nuts.

Pour batter into two round 8 or 9 inch layer pans which have been lined on bottoms with paper. Bake in moderate oven 350 degrees for 25 to 30 minutes, or until done. Cool, then frost with seven minute frosting. Garnish with cherries and twigs of pine branches.

MRS. RUSSELL KIMEL

\$100.00 Chocolate Cake and Icing

½ cup butter
2 cups sugar
1½ cups milk
2 eggs
2 cups flour

2 teaspoons baking powder
1 teaspoon vanilla
4 squares chocolate
1 cup nuts

Cream butter and sugar. Add melted chocolate and well beaten eggs. Sift dry ingredients together and add alternately with the milk. Add vanilla and nuts. Makes 2 layers. Bake at 350 degrees.

Icing

½ cup butter
1 egg well beaten
1 teaspoon vanilla

2 squares chocolate
1½ cups confectioner's sugar
1 cup nuts

Melt butter and add chocolate. Add egg well beaten, stir in sugar. Add vanilla and nuts. Beat well.

MRS. J. A. MILLER

Chocolate Apple Sauce Cake

1½ cups sugar
½ cup butter
2 cups apple sauce
2 eggs
3 cups flour
1 teaspoon cinnamon

1 teaspoon cloves
3 tablespoons cocoa
2 teaspoons soda
½ teaspoon salt
1 cup raisins
½ cup finely chopped nuts

Cream butter, add sugar, apple sauce, and eggs, beating until well mixed. Sift dry ingredients except ½ cup flour. Save this. Add dry sifted ingredients to apple sauce mixture. Add the ½ cup flour to the raisins and nuts. Stir until well coated with the flour. Add to cake batter. Bake in a 10 inch tube cake pan which has been greased and floured. Bake in a 325 degree oven for 1 hour 15 minutes or until cake shrinks from sides of pan. Cool for 15 minutes before removing from pan.

MRS. BURKE FISHEL

Favorite Apple Sauce Cake

½ cup lard
1 cup sugar
1½ cup thick unsweetened apple
sauce
1 cup raisins
1 cup chopped nuts

2 cups sifted flour
2 teaspoons salt
1 teaspoon baking powder
1 teaspoon soda
½ teaspoon each, cloves, allspice,
and nutmeg

Cream lard and sugar, add smooth thick sauce. Mix and sift dry ingredients, using a few spoonfuls to dredge nuts and raisins. Blend thoroughly with first mixture. Bake in loaf pan in oven 350 degrees for 1 hour. In place of apple sauce, you may use thick pureed prunes or plums, unsweetened. Bake as cup cakes for 40 minutes if desired. Half as many raisins and nuts may be used if desired. This cake keeps well. Serve with a sauce or whipped cream.

MISS GENIA KYE

Spicy Apple Sauce Cake

1½ cups brown sugar
1 cup butter
1 egg
2 cups apple sauce
3 cups flour
1 Box raisins
1 cup pecans

1 cup candied cherries
1 teaspoon cinnamon
1 teaspoon cloves
1 cup black walnuts
3 teaspoons soda dissolved in
apple sauce

Mix sugar, butter, add egg, apple sauce, raisins, dry ingredients, pecans, cherries and walnuts. Cook in 3 layers at 350 degrees for 30 minutes.

MRS. ALBERT HARTMAN

Banana Cake

½ cup butter
1 cup sugar
1 cup mashed banana
2 eggs well beaten

2 cups cake flour
1 teaspoon soda
¼ teaspoon salt
¼ cup finely chopped nuts

Cream butter and sugar, add eggs and bananas. Sift flour, soda, and salt and add to mixture. Last add finely chopped nuts and bake in loaf pan 350 degrees for about 1 hour and 15 minutes.

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CLEMMONS, NORTH CAROLINA

Burnt Sugar Cake and Icing

1½ cups sugar
¾ cup cold water
¾ cup shortening
2 eggs
1 teaspoon vanilla

1 cup sweet milk
2½ cups flour
1 teaspoon baking powder
1 scant teaspoon soda
pinch of salt

Burn one-half cup sugar in frying pan until a deep brown, add water, stir until all sugar is dissolved. Boil for a few minutes to make a thin syrup. Set aside to cool.

Next cream the shortening with 1 cup of sugar, add well beaten eggs. Add milk alternately with the flour, baking powder and soda which have been sifted together three times. Add vanilla and cooled burnt sugar liquid. Bake in layer at 350 degrees. Cover layers with the following icing.

Penuche Icing

Melt ¾ cup butter, add 1½ cup brown sugar. Boil over low heat 2 minutes stirring constantly. Stir in 1/3 cup milk and stir until it comes to a boil and then cool to lukewarm. Gradually add 3 cups sifted confectioner's sugar. If too stiff add a little hot water. Flavor with vanilla.

MRS. CLIFFORD MYERS

Brown Stone Front Cake

1 cup butter
2 cups sugar
3 cups sifted cake flour
1 cup sour milk
3 eggs well beaten

1 cup boiling water
2 tablespoons cocoa
2 tablespoons soda
1 teaspoon salt
1 teaspoon vanilla

Pour boiling water over cocoa, stir until dissolved and allow to cool. Cream butter with sugar. Add eggs and mix well. Stir soda into sour milk and add alternately together with cocoa mixture with flour which has been sifted with salt. Add vanilla. Bake at 350 degrees in three layer pans or one loaf pan (grease pans) until cake shrinks from sides of pan or springs back from the touch.

MRS. HOWARD PENRY

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Caramel Cake and Icing

¾ cup shortening
1¾ cups sugar
3 cups flour
1 teaspoon vanilla

¾ cup milk
3 teaspoons baking powder
4 egg whites

Cream shortening and sugar together. Then add milk and alternate with the sifted flour into which the baking powder has been well sifted. Fold in the stiffly beaten egg white to which has been added 1 teaspoon vanilla. Mix well, but never beat.

Caramel Icing

2 cups light brown sugar
1 cup granulated sugar
1 teaspoon vanilla

2 tablespoons shortening
½ cup milk

Cook sugar and milk together. Stir until all the lumps are dissolved. Then remove from heat. Add the shortening and cook to 110 degrees F. before adding vanilla. Beat hard until it will hold shape on cake. Then spread. Top with nuts.

MRS. JOHN RIERSON

Caramel Icing

1 small can Pet Milk
1 pinch soda
2 cups brown sugar

½ teaspoon vanilla
2 tablespoons butter

Cook 10 minutes, cool, and beat to correct consistency and apply on cake.

MRS. ALBERT HARTMAN

Carrot Cake and Icing

2 2/3 cups brown sugar
2 2/3 cups water, hot or cold
1 bunch carrots grated
2 teaspoons cloves
2 teaspoons allspice

2 teaspoons cinnamon
2 teaspoons nutmeg
½ teaspoon salt
2 tablespoons shortening
1 lb. raisins

Mix and boil this for 5 to 10 minutes and cool. Add 4 cups flour and 4 teaspoons soda. Bake in slow oven for 1 hour at 325 degrees.

White Wonder Icing

2 eggs whites
½ cup sugar

2 teaspoons white corn syrup
¼ teaspoon cream of tartar

Heat and stir with finger until you can't leave finger in any longer. Remove from heat and beat until icing will hold in shape. Add ½ teaspoon vanilla.

MRS. HOWARD PENRY

Devil's Food Icing

Cook 2 cups brown sugar and 12 tablespoons water until it spins a thread. Pour in the stiffly beaten egg whites of two eggs and beat until creamy. Add one teaspoon salt and two teaspoons vanilla. (One cup of chopped nuts gives it a delicious taste.)

MRS. ALLIE T. SNYDER

Dutch Peach Cake

3 cups peaches, cut into ½ in. cubes	1/3 cup water
3 heaping tablespoons sugar	¼ cup butter - flour
2 level tablespoons flour	1 - 9 inch unbaked crust
½ teaspoon cinnamon	

Pile peaches into rather thick, very "short", unbaked pile crust. Sprinkle sugar, flour, cinnamon mixture over peaches, adding the 1/3 cup water. Cream butter, adding enough flour to make a dough-like mixture that will not adhere to the fingers and will crumble easily. Then crumble the butter-flour mixture over the top of the peaches and bake in 375 degrees oven 30 minutes or until fruit is cooked. Peaches may be fresh, canned or frozen. Apples may be substituted for peaches.

MRS. L. E. TESH

Fluffy White Frosting

Mix in sauce pan	½ cup water
2 cups white sugar	2 tablespoons white corn syrup

Cook over low heat until syrup spins an eight inch thread. Pour slowly over two egg whites beaten stiff. Continue beating until frosting holds soft peak. Add 1 teaspoon vanilla.

MRS. ROBERT SCOTT, JR.

Aunt Mae's Fruit Cake

3 lbs. mixed fruit	1 lb. butter
1 box of seeded raisins	1 dozen eggs
1 box of dates	3 lbs. sugar
1 bar of figs	1 lb. flour
1 lb. mixed nut meats	2 packs of cherries, 1 red, 1 green

Mix flour and fruit, let stand overnight. Melt butter and beat eggs and mix with sugar. Add to flour and fruit. Mix well. Steam for 3 hours and bake 1 hr. at 350 degrees. To pressure cook steam in pressure canner with valve open for 20 minutes. Then close valve for 60 minutes at 10 lb pressure. Release pressure and bake 35 minutes at 350 degrees. Makes 2 round cakes or 1 round and 2 loaf cakes. Freezes well.

MRS. HOWARD E. TESH

Chocolate Chip Cupcakes

2 cups sifted cake flour
3 teaspoons baking powder
¾ teaspoon salt
½ cup shortening
1 cup sugar

1½ teaspoons vanilla
2 eggs
1 cup chocolate chips
2/3 cup milk

Sift flour, baking powder and salt together. Cream shortening with sugar and vanilla. Add eggs one at a time, beating well after each addition. Mix chocolate chips with part of flour mixture. Add flour alternately with milk in small amounts. Bake in greased muffin pans in moderate oven (350 degrees), 25 minutes. Makes 18.

MRS. RACHEL M. HAMMOND

Cocoanut Cake

1 cup Crisco
2 cups white sugar
4 eggs, separated
3 cups sifted cake flour
¼ teaspoon salt

3 teaspoons baking powder
1 cup milk
1 teaspoon vanilla
½ teaspoon almond extract
½ teaspoon cocoanut extract

Cream shortening and sugar fluffy. Add egg yolks one at a time, beating thoroughly. Sift dry ingredients together 3 times and add alternately with milk and flavoring, beating until smooth after each addition. Fold in beaten egg whites. Pour into 3 cake pans lined with wax paper. Bake for 25 minutes in 350 degrees oven.

Top with your favorite white icing and sprinkle 2 cups grated fresh cocoanut all over the cake and between layers.

MRS. MARY R. SIDES

Cocoanut Cake Filling

1 cup cocoanut milk
½ cup sugar
4 tablespoons flour

pinch of salt
few drops of vanilla

Heat milk, mix dry ingredients, add milk gradually. Cook until thick in double boiler. Cool, add 2 cups of grated cocoanut and vanilla. Spread between layers of cake. Very little grated lemon or orange may be added if desired.

MISS NANNIE SUE JOHNSON

Crisco Miracle Cake

2½ cups flour
1 2/3 cups sugar
¾ cup milk

2/3 cup crisco
1 teaspoon salt

Sift flour into a mixing bowl. Add Crisco, sugar, milk, and salt. Mix until well blended, approximately 2 minutes. Then add the following ingredients.

3 teaspoons baking powder
3 eggs
½ cup milk

1 teaspoon vanilla flavoring
(optional) ½ teaspoon lemon
flavoring

Mix for 2 minutes and bake in oven at 375 degrees for loaf cake and 350 degrees for layer cake. Note: Do not use butter instead of vegetable shortening.

MISS WANDA FISHEL

Danish Orange Rum Cake

1 cup butter
1 cup sugar
Grated rind of 2 oranges, 1 lemon
2 eggs
2 teaspoons double acting baking
powder

2½ cups sifted flour
1 teaspoon soda
½ teaspoon salt
1 cup buttermilk
1 cup finely chopped walnuts

Cream butter, add sugar gradually, and beat until light and fluffy. Add orange and lemon rind. Add eggs, and beat until light. Sift together flour, baking powder, soda and salt. Add to creamed mixture alternately with milk. Fold in nuts. Pour into greased 9 to 10 inch tube pan. Bake in moderate oven, 350 degrees, about 1 hour. When done, pour Rum Sauce slowly over cake in pan. Cool in pan and store for a day or two before serving. Note: This is a very moist cake which must be eaten with a fork.

RUM SAUCE:

Juice of 2 large oranges
Juice of 1 lemon

1 cup sugar
4 tablespoons rum extract

Strain orange and lemon juice. Mix with remaining ingredients. Bring to a boil.

MISS WANDA FISHEL

Devil's Food Cake

1 cup butter
2 cups sugar
4 eggs
2 cups flour

¾ cup cocoa
1 teaspoon soda
1 cup strong cold coffee
1 teaspoon vanilla

Cream butter and sugar gradually beating until light and fluffy. Add eggs and beat thoroughly. Measure flour and cocoa and sift together. Dissolve soda in 2 tablespoons coffee and beat until well blended. Add vanilla, pour in greased layer pans, bake at 350 degrees for about 30 minutes.

MRS. ROY SUTPHIN

Black Devil's Food Cake and Frosting

2/3 cup shortening	1 cup thick sour milk
3 eggs	2 teaspoons soda (dissolve in milk)
1½ cups sugar	2 cups flour
2/3 cup cocoa (dissolve in hot water)	1 teaspoon salt
½ cup boiling water	1 teaspoon vanilla

Bake 375 degrees. Makes 4 good big layers (9 inch pan). This is also good for banana or cocoanut cake to leave out cocoa and hot water, using 1 teaspoon soda, 1 teaspoon baking powder instead of 2 teaspoons soda.

Fluffy Frosting

2½ tablespoons flour	½ cup sugar
½ cup milk	1 teaspoon vanilla
½ cup butter or margarine	

Blend flour and milk together in a sauce pan. Cook, stirring until thick and smooth. Cool.

Blend butter and sugar until fluffy. Add flour mixture and vanilla and beat until fluffy. Spread on cake. Spread with chopped nuts if desired.

MRS. C. R. BEESON

Prize Devil's Food Cake

2 cups sifted Swans Down Cake flour	3 eggs well beaten
2¾ teaspoons baking powder	3 squares Bakers unsweetened chocolate melted
¼ teaspoon salt	¾ cup milk
2/3 cup butter or other shortening	1 teaspoon vanilla
1½ cups sugar	

Raisin Filling

2/3 cup raisins	1 cup water
¾ cup sugar	1 tablespoon lemon juice

Cook raisins, sugar and water 15 minutes, cool and add lemon juice and spread between layers.

Chocolate Icing Deluxe

Beat with spoon or electric mixer until fluffy 1 large unbeaten egg, 2 cups sifted confectioner's sugar, 1/3 cup soft butter or margarine, 2 squares melted unsweetened chocolate. Spread on top and sides of cake.

MRS. JESSE SWAIM

Good Moist Date Cake

COOK—1 cup dates, cut in small pieces, in $\frac{1}{2}$ cup water in saucepan over medium heat, stirring occasionally, until smooth and thick. Cool.

SIFT TOGETHER— $2\frac{1}{4}$ cups sifted flour — $1\frac{1}{2}$ teaspoons soda — $\frac{1}{2}$ teaspoon salt — $\frac{1}{2}$ teaspoon cinnamon — $\frac{1}{2}$ teaspoon clove.

BLEND TOGETHER— $\frac{3}{4}$ cup Crisco and $\frac{3}{4}$ cup sugar, creaming well.

ADD—2 unbeaten eggs, one at a time, beating well after each.

STIR IN—the cooled date mixture

COMBINE— $\frac{2}{3}$ cup buttermilk or sour milk (or combine $\frac{2}{3}$ cup sweet milk and $1\frac{1}{2}$ tablespoons vinegar, let stand 5 minutes) and 1 teaspoon vanilla. Add alternately with the dry ingredients to creamed mixture, beginning and ending with dry ingredients. Blend thoroughly after each addition. (With electric mixer use a low speed.)

STIR IN— $\frac{1}{2}$ cup chopped nuts. Turn into 10 inch tube pan, well greased on the bottom only.

BAKE—in moderate oven (350 degrees) 55 to 65 minutes or until cake springs back without leaving impression when touched lightly in the center. Cool and spread on frosting.

MRS. CLARENCE LIVENGOOD

Graham Cracker Cake

$\frac{1}{2}$ lb. butter

1 lb. box Graham Crackers
(crushed)

2 cups sugar

5 eggs

1 cup sweet milk

2 teaspoons baking powder

1 cup Angel Flake cocoanut

Cream butter and sugar, add eggs, one at a time. Add baking powder to crumbs. Add milk and cocoanut. Mix well. Bake in 3 pans 350 degrees, 25 to 30 minutes. Spread large can crushed pineapple between layers.

Icing

1 stick butter

1 box powdered sugar

1 egg

1 teaspoon vanilla

MRS. PAUL CRAVER

Dark Fruit Cake

$\frac{1}{2}$ lb. butter

1 lb. brown sugar

6 eggs

1 teaspoon soda

1 pint pineapple juice

1 teaspoon nutmeg

1 teaspoon cloves

2 lbs. mixed fruit

1 lb. candied cherries

1 lb. glazed pineapple

1 pack dates

1 box seedless raisins

1 lb. pecans

1 lb. black walnuts

4 cups flour

Beat sugar, butter and eggs together. Sift nutmeg, cloves and soda in one cup of flour and add alternately with fruit juice. Add two more cups flour. Sift one cup flour over mixed fruits and nuts and stir into the batter. Line pan with wax paper and bake 2 hours at 250 degrees and 1 hour at 350 degrees. Put a small pan of hot water in the oven the last 1 hour of baking time.

MRS. PETE SNYDER

Japanese Fruit Cake

6 eggs

2 cups white sugar

2 teaspoons baking powder

¾ cup butter and lard mixed

1 cup sweet milk

2 cups of flour

Cream butter and sugar together. Add egg yolks and mix well together. Sift flour and baking powder together. Add to creamed mixture alternately with milk. Fold in stiffly beaten egg whites. Divide batter into two parts with a little more in one part. To the smaller part add 1 cup of seeded raisins, chopped fine, 1 teaspoon of cinnamon, 2 teaspoons of cocoa, 1 teaspoon of cloves and 2 teaspoons of allspice. Bake the white part into two layers and the spiced layer in one. Bake at 350 degrees for 25 to 30 minutes or until done.

Filling For Icing

1 grated cocoanut

1 cup sugar

1 tablespoon of cornstarch

juice of 1 lemon

1 cup boiling water

Combine sugar, cornstarch and water together and boil 5 minutes, add cocoanut and lemon juice and boil 5 minutes more.

MRS. PAULINE HOLDER

Raisin Fruit Cake

3 or 4 boxes raisins

5 eggs

1 cup butter

1½ cups brown sugar

1 full teaspoon soda

1 teaspoon cinnamon

1 teaspoon cloves

1 cup sour milk

2 full cups flour

1 pound candied cherries

1 cup nuts

Cream butter, add sugar and eggs. Mix soda in sour milk. Add spices to flour, alternately add milk and flour to mixture. Last add raisins, cherries and nuts. Grease and flour a large loaf pan. Bake at 250 degrees for 3 to 3½ hours. Ice with Caramel Icing made as follows.

Caramel Icing

2 cups brown sugar

Butter size of an egg

½ cup of heavy cream

Boil together until spins thread. Add 1 teaspoon vanilla.

MRS. SANFORD FISHEL, SR.

Refrigerator Fruit Cake

1 lb. graham crackers
1 10 oz. package marshmallows
1 15 oz. can sweetened condensed milk
1 fresh cocoanut, grated
½ lb. white raisins
½ lb. pitted dates chopped

1 lb. red candied cherries (halved)
1 lb. green candied cherries (halved)
½ lb. mixed candied fruit
1 lb. English walnuts, in shell
1 lb. pecans in shell

Crush graham crackers to make crumbs. Melt marshmallows in milk over low heat, stirring. Shell nuts and mix all ingredients together. Line a loaf pan with foil. Pack mixture firmly down into pan. Cover with foil, then chill. Store for two days before cutting. Keep in refrigerator.

MRS. C. R. BEESON

White Fruit Cake

4 cups sifted cake flour
1 teaspoon baking powder
½ teaspoon soda
1 cup shortening
1 tablespoon lemon juice

1 lb. raisins
½ lb. citron, cut fine
½ teaspoon salt
1½ cups sugar

½ lb. each crystallized pineapple and red cherries (crystallized orange peel and lemon peel may be added if taste desires). All should be finely cut.

1 lb. mixed nuts, cut fine
5 eggs.

Sift flour once, measure, add baking powder, soda, and salt and sift together 5 times. Sift 1 cup of this flour mixture over fruits and nuts; mix thoroughly. Cream shortening until light and fluffy, add sugar gradually, add eggs one at a time and cream together thoroughly. Add remaining flour mixture to creamed mixture, a small amount at a time; beat after each addition until smooth. Add lemon juice, fruits, and nuts. Pour in tube pan or small mold pans prepared with a paper lining in the bottom. Bake in slow oven (250 degrees) 2½ hours, then increase to 300 degrees for 15 minutes. Makes 6 pounds.

MRS. CARL REICH, JR.

German Peach Cake

2 eggs
1 cup peach juice
1½ cups flour

1 tablespoon butter
1 heaping teaspoon baking powder

Beat eggs, add peach juice, flour, baking powder and butter. Pour in well greased baking dish. Place peach halves on top of batter, round side up. Sprinkle thick with powdered sugar. Bake 20 minutes in hot oven. Serve while hot with hard sauce.

MRS. J. RALPH REICH

German Sweet Chocolate Cake

- | | |
|----------------------------------|----------------------|
| 1 package German sweet chocolate | 4 egg yolks, beaten |
| ½ cup boiling water | 1 cup buttermilk |
| 1 tablespoon vanilla | 2½ cups cake flour |
| pinch of salt | 1 teaspoon soda |
| 1 cup vegetable shortening | 4 egg whites, beaten |
| 2 cups sugar | |

Melt chocolate in boiling water. Add vanilla and salt after chocolate is melted. Cream shortening and sugar, and add beaten egg yolks. Add ¾ cup of the buttermilk alternately with the sifted flour. Dissolve soda in remaining ¼ cup buttermilk, and add to creamed mixture. Stir in chocolate. Fold in egg whites. Bake in 3 9-inch cake pans at 350 degrees for 25 to 30 minutes.

Filling

- | | |
|--|-----------------------------|
| 3 eggs | ¼ teaspoon salt |
| 1 tablespoon flour | 1 stick butter or margarine |
| 1 cup sugar | ¼ cup chopped pecans |
| ½ pint whipping cream or 1 large can evaporated milk | 1 cup short cut-cocoanut |
| | 1 teaspoon vanilla |

Beat eggs and set aside. Mix flour, sugar, and salt, and stir into the milk or cream. Add butter or margarine, and cook over low heat until margarine is melted. Pour small amount over eggs, beat and add eggs to milk mixture. Add pecans and cocoanut. Cook until thick, stirring constantly. Remove from heat, and add vanilla. Spread between layers, and cover the cake. This cake can be frozen and be just as good as a fresh cake.

MRS. RALPH PAYNE

Pear-Ginger Upside Down Cake

- | | |
|-------------------------|---------------------------|
| 3 tablespoons butter | 1 package Gingerbread Mix |
| ¾ cup brown sugar | ½ cup water |
| No. 2½ can sliced pears | ½ cup pear juice |

Melt butter in deep 9 inch frying pan. Arrange brown sugar and thoroughly drained pear slices in pan. Place contents of package in bowl. Blend with water and beat 1 minute. Add pear juice and beat 1 minute longer. Pour batter over pears. Bake in moderate oven (350 degrees) 30 to 35 minutes. Turn out on cake plate.

MRS. JESSE SWAIM

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Pineapple Upside Down Cake

2 tablespoons butter
¾ cup brown sugar

Slices of pineapple

Melt 2 tablespoons butter in cake pan 10x10x2 inch. Add brown sugar. Arrange slices of pineapple on top of this mixture.

1½ cups white sugar
½ cup of boiling water
1½ cups of flour

1 teaspoon baking powder
¼ teaspoon salt
3 eggs

Beat 3 eggs yolks until light. Add ½ cup of boiling water and continue beating. Fold in 1½ cups of white sugar sifted with 1½ cups of flour, 1 teaspoon baking powder, and ¼ teaspoon salt. Beat well and fold in 3 egg whites, stiffly beaten. Pour over pineapple and bake 45 minutes in moderate oven 350 degrees.

MRS. S. H. FISHEL, JR.

Old Fashioned Cake

½ lb. butter
2 cups sugar
1 teaspoon vanilla
3 eggs

2 cups buttermilk
2 teaspoons soda
3½ cups sifted flour

Cream butter and sugar together until light and fluffy. Add vanilla and eggs and blend well. Stir soda into buttermilk and add to cream mixture alternately with flour. Blend well after each addition. Bake in layers at 350 degrees for 25 to 30 minutes. The batter fits into three 9 inch pans or four 8 inch pans. Makes delicious moist cup cakes.

MRS. ROBERT WEAVER

Orange Chiffon Cake

STEP 1 — Measure and sift together into mixing bowl:

1 cup plus 2 tablespoons sifted cake flour (spoon lightly into cup, don't pack) — ¾ cup sugar — 1½ teaspoons baking powder — ½ teaspoon salt. Make a well and add in order:

¼ cup Wesson oil — 2 egg yolks (medium sized) — ¼ cup plus 2 tablespoons orange juice, grated rind of 1 orange (about 1½ tablespoons). Beat with spoon until smooth.

STEP 2 — Measure into large mixing bowl:

4 eggs whites — ¼ teaspoon cream of tartar.

Whip until whites form very stiff peaks. They should be much stiffer than for angel food cake or meringue. Do not under beat.

STEP 3 — Pour egg yolk mixture gradually over whipped egg whites gently folding with rubber scraper just until blended. DO NOT STIR. Pour into ungreased 9 inch pan immediately.

Bake in 325 degrees oven for 50 minutes or until top springs back when lightly touched. Immediately turn pan upside down, placing tube part over neck of funnel or bottle, or resting edges on two other pans. Let hang, free of table, until cold. Loosen from sides and tube. Turn pan over and hit edge sharply on table to loosen.

Orange-Lemon Icing

4 tablespoon Crisco	1½ cups XXXX sugar
dash of salt	grated rind of ½ lemon
Juice from ½ orange and lemon to make of consistency to spread.	
MRS. CLARENCE LIVENGOOD	

Grandmother's 1-2-3-4-Cake

(Freezes Well)

1 cup butter	3 teaspoons baking powder
2 cups sugar	1 teaspoon salt
3 cups cake flour (sifted)	1 cup milk
4 eggs	1 teaspoon vanilla

Cream butter and add sugar gradually. (The cake is much better when creamed until sugar grains can no longer be felt.) Add eggs one at a time, beating thoroughly.

Sift flour, salt and baking powder together. Add alternately with milk to creamed mixture beginning and ending with flour. At this stage do not over mix.

Pour into 4 well greased and floured cake pans. Ice with favorite icing. (Especially good for cocoanut or chocolate cake.)

MRS. HOWARD F. TESH

Chocolate Icing

1 pound of powdered sugar sifted together with ½ cup cocoa. Mix with ⅛ pound of melted butter and enough cream or whole milk to make the icing workable.

MRS. HOWARD F. TESH

Hot Molasses Cake

1 cup molasses	¾ teaspoons baking powder
½ cup shortening	½ teaspoon allspice
½ cup sugar	½ teaspoon cinnamon
¾ cup sweet milk	½ teaspoon salt
1 egg	2 cups flour
¼ teaspoon soda	

Cream sugar and shortening, add egg and molasses. Mix dry ingredients and sift, add alternately with milk. Bake in large loaf pan in moderate oven.

MRS. JOHN RIERSON

Hot Milk Cake

4 eggs
2 cups sugar
2 cups flour

1 cup milk
¼ lb. butter or margarine
2 teaspoons vanilla

3 teaspoons baking powder

Beat eggs thoroughly, add sugar and continue beating. Add flour, baking powder and ¼ teaspoon salt sifted together. Heat milk and butter to boiling point and gradually add to batter. Add vanilla and blend well. Bake at 350 degrees about 30 minutes. This can be made in tube pan or layers. Ice with any good frosting. Makes a good pineapple or cocoanut cake.

MRS. HOWARD PENRY

Jello Cake

1 package white cake mix
4 eggs
1 package lemon jello
2/3 cup cooking oil

2/3 cup frozen or fresh orange juice
1 teaspoon lemon flavoring

Mix all ingredients together, beating at medium speed for 3 minutes. Bake at 325 degrees for 50 minutes.

MISS WANDA FISHEL

Jelly Roll Cake

3 eggs
3 tablespoons of sweet milk
1 cup sugar
1 tablespoon lemon

¼ teaspoon salt
1 cup flour
1 teaspoon baking powder
Spread with jelly

Beat until smooth. Pour into 15½x10½ inch jelly roll pan and bake 12 to 15 minutes in 375 degrees oven. Do not over bake. Loosen edges and immediately turn upside down on a towel sprinkled with confectioner's sugar. Spread cake at once with soft jelly or jam and roll up. Wrap in a towel until cool.

MRS. RUTH F. MYERS
(From Mrs. Isaac Fishel's Cookbook)

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Mince Meat Cake

½ cup shortening

1 cup sugar

2 eggs

2 cups sifted flour

1 pound mince meat

1 cup seedless raisins

1 cup chopped nut meats

1 teaspoon soda dissolved in

1 tablespoon hot water

1 teaspoon vanilla

Cream shortening and sugar together. Add eggs and blend well. Add remaining ingredients and mix thoroughly. Pour into a greased loaf pan and bake 1½ hours at 325 degrees.

MRS. HERBERT FOLTZ

Mix Easy Two Layer Cake

Have all ingredients at room temperature.

Sift together:

1¾ cups sifted cake flour

2½ teaspoons baking powder

1 teaspoon salt

1¼ cups sugar

Add one half cup easy-mix shortening and ½ cup milk. Beat with mixer or egg beater for 2 minutes until batter is well blended and glossy. Add ¼ cup milk and 2 unbeaten eggs and 1 teaspoon vanilla. Beat two minutes. Pour into two, lightly greased, floured pans.

Bake 30 to 35 minutes at 350 degrees. This is a good plain cake to use with a variety of frostings, fruit or ice cream.

MRS. IRVIN FISHEL

Oatmeal Cake

Pour 1¼ cups boiling water over 1 cup quick oats. Set aside. Cream together.

½ cup Crisco

1 cup brown sugar (packed)

1 cup sugar

Add 2 eggs, beating after each addition. Whip up oats and add to creamed mixture.

Add gradually the following (sifted together):

1 1/3 cups flour

1 teaspoon soda

½ teaspoon cinnamon

½ teaspoon nutmeg

Add 1 teaspoon vanilla. Bake in long pan at 350 degrees for 45 to 50 minutes. Remove from oven and spread with the following topping:

1 cup brown sugar

1 stick butter

2 egg yolks

1 cup chopped nuts

1 can flaked cocoanut

Cream butter and sugar, add egg yolks and beat well. Stir in cocoanut and nuts. Add enough milk to make mixture spread easily over baked cake. Spread topping over cake and return to oven and broil for a few minutes until lightly browned.

MISS WANDA FISHEL

Seven Minute Icing

1½ cups sugar

½ teaspoon salt

¼ teaspoon cream of tartar

5 tablespoons water

2 egg whites

1 teaspoon vanilla

Place all ingredients except flavoring in top of double boiler. Beat over hot water with rotary beater until icing will hold in peaks. Stir in flavoring.

MRS. CARRIE FOLTZ

Seven Minute Marshmallow Frosting

2 egg whites, unbeaten

1½ cups sugar

5 tablespoons water

2 teaspoons light corn syrup

16 soft marshmallows

1 teaspoon vanilla

Mix unbeaten egg whites, sugar, water and corn syrup in top of double boiler. Beat with egg beater or electric mixer until sugar is dissolved. Place over boiling water and cook, beating constantly, for 7 minutes, or until frosting will stand in peaks - it takes only 5½ minutes with the electric beater. Do not overcook. After about four minutes begin adding marshmallows, one by one. They will melt. When frosting is done, remove from heat. Add vanilla and spread on cake.

MRS. CARRIE FOLTZ

Quick Caramel Frosting

½ cup butter

1 cup brown sugar (packed)

¼ cup milk

1¾ to 2 cups sifted confectioner's sugar

Melt butter in pan over low heat. Add brown sugar, stirring constantly for 2 minutes. Add milk, stirring until boils up. Set aside to cool, then add confectioner's sugar to spreading consistency.

MISS LUNA FISHEL

Raisin Cake (Very Old)

Cover with boiling water 3 cups of seeded raisins and let simmer for 20 minutes.

Cream together:

1½ cups brown sugar

½ cup butter or lard

Sift together:

3 cups flour

2 teaspoons soda (level measure)

2 teaspoons cinnamon

2 teaspoons nutmeg

To cream mixture add:

1 cup hot raisin water

1 teaspoon vanilla

2 eggs beaten lightly

Stir in raisins; pour in greased and floured mold pan and bake. Nuts, cherries, etc., may be added for variety.

MRS. JAMES WEISNER

Thrifty Pound Cake

Sift together:

3 cups sifted all purpose flour

½ teaspoon soda

½ teaspoon double acting baking powder or (1 teaspoon fast acting)

¾ teaspoon salt

1 cup shortening or soft butter

2 cups sugar

4 eggs, unbeaten

1 teaspoon vanilla

**1 teaspoon lemon extract, or 1
teaspoon grated lemon rind**

Put into large bowl of mixmaster:

Beat on number 8 speed 2½ minutes, scrape bowl while beating. Turn to number 3 speed. Add flour mixture alternately with 1 cup buttermilk. Scrape bowl while beating. Beat only enough to blend well about 2½ minutes. Pour batter into prepared pan. Bake 350 degrees moderate oven about 1 hour and 10 minutes.

MRS. FRANCIS MENDENHALL

Prune Nut Cake

½ cup shortening

1 cup sugar

2 beaten eggs

1 cup sour milk

2 teaspoons soda

2 cups flour

1½ teaspoons cloves

1 teaspoon salt

½ teaspoon allspice

**¾ cup chopped, stewed, pitted
prunes**

¾ cup chopped nuts

Cream shortening with sugar and add eggs, then sour milk in which soda has been dissolved. Sift together flour, cloves, salt, allspice and add to egg mixture. Add prunes to nuts and mix all together. Bake in 2 (8 or 9 inch) layer cake pans which have been greased and floured, in 375 degrees oven.

Frosting

3 cups powdered sugar

Cream

prunes

½ cup Crisco or butter

Add cream to make it spread easy then add ½ cup chopped stewed, pitted prunes, then spread.

MRS. RUSSELL KIMEL

Potato Cake

4 whole eggs

1 cup butter

2 cups sugar

2½ cups of flour

1 cup of fresh mashed potatoes

2/3 cup chocolate or cocoa

1/3 cup of molasses

1 heaping teaspoon soda

¾ cup of buttermilk

1 teaspoon cloves

1 teaspoon nutmeg

1 teaspoon cinnamon

1 teaspoon lemon extract

Add ingredients in order they are given and mix well. This makes 3 layers. Bake in 350 degrees oven for about 25 minutes.

MRS. CARL W. REICH, SR.

Chocolate Pound Cake

Cream together:

½ lb. butter
½ cup Crisco
3 cups sugar

Add:

5 eggs, one at a time
1 cup sweet milk, beat 2 minutes

Sift together:

3 cups flour, all purpose
½ teaspoon baking powder
½ teaspoon salt

4 tablespoon cocoa

Add:

1 teaspoon vanilla

Bake at 325 degrees for 1 hour and 20 to 30 minutes, or until done, using a large, 10 inch tube cake pan.

Frosting

½ cup butter
1 box pulverized sugar
4 tablespoon cocoa

1 teaspoon vanilla
½ teaspoon salt

Cream together and add enough cold coffee until right consistency to spread. Spread on cake when cool.

MRS. FORREST REDDEN

Mack Pound Cake

Dissolve one package lemon jello in ¾ cup hot water. — ADD: 1 package any yellow cake mix — ¾ cup Wesson Oil — 4 eggs.

Beat five minutes in mixer at medium speed. Bake for 50 to 60 minutes at 350 degrees. Remove from oven and use the following topping at once: 4 tablespoons confectioner's sugar — juice of one orange — ½ cup white sugar - dissolve in orange juice. Leave cake in pan until cold.

MRS. LEVI BARGOIL

Old Timey Pound Cake

1 pound butter
1 pound flour (plain)
1 pound sugar

10 eggs
1 teaspoon baking powder

Mix together sugar and eggs well. Then add butter and flour. Add baking powder. Bake at 300 or 350 degrees.

MRS. CLYDE FISHEL

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One Bowl Pound Cake

1 box XXXX sugar, sifted

3 sticks butter

1 box flour, sift and measure into
XXXX sugar box

1 teaspoon flavoring (half each
vanilla and lemon extract.)

6 eggs

Put all the ingredients into a mixing bowl and beat with electric mixer until creamy. Pour into a large size, greased and floured tube pan. Bake one hour and 15 minutes or until done in a 325 degree oven.

MRS. BLANCHE WATKINS

Orange Pound Cake

2 sticks butter

$\frac{1}{4}$ teaspoon salt

2 cups sugar

1 teaspoon orange extract

6 whole eggs

1 teaspoon vanilla

$3\frac{1}{2}$ cups flour

2 tablespoons grated orange rind

1 teaspoon baking powder

1 cup milk

1. Cream butter and add sugar slowly. 2. Break in whole eggs, one at a time, beating thoroughly after each addition. 3. Sift flour, measure and sift again with baking powder and salt. 4. Add flour and milk alternately to butter mixture. 5. Add flavoring and orange rind. 6. Bake in cold oven at 325 degrees about 1 hour and 25 minutes. 7. Put brown paper in bottom of greased tube cake pan. Have a large circle of brown paper ready if you need it to put over cake to keep top from browning too much, last 25 minutes. 8. Spread Fluffy Orange Icing on top and sides of cake.

Fluffy Orange Icing

$\frac{1}{2}$ cup butter

$\frac{1}{2}$ cup orange juice

1 pound confectioner's sugar

2 tablespoons grated orange rind

few grains salt.

1. Sift sugar. 2. Cream butter. 3. Add salt and juice and grated rind. Add sufficient juice to make mixture of proper spreading consistency. 4. Whip icing until it seems to swell and very, very fluffy. 5. Spread on cake after cake is cold.

MRS. MARY R. SIDES

Pound Cake

2 cups butter (2 sticks margarine
equals 1 cup.

2 teaspoons baking powder
dash of salt

3 cups cake flour

Flavor with almond, lemon or
vanilla

3 cups sugar

10 eggs

Cream butter and flour together. Beat eggs and sugar together until fluffy. Combine both and beat until it bubbles. Bake in oven 350 degrees $1\frac{1}{2}$ hours. Half of this receipt makes a big cake, baking half cake takes 45 minutes.

MRS. C. R. BEESON

Strawberry Shortcake

2 cups flour
4 teaspoons baking powder
½ teaspoon salt
2 teaspoon sugar

¼ cup butter or other shortening
¾ cup milk
about one quart strawberries

Mix the flour, baking powder, salt and sugar and sift twice. Work in the shortening with tips of the fingers and add the milk gradually. Roll out and bake in pie tins in a hot oven fifteen minutes. Split and butter. Sweeten strawberries to taste. Crush slightly and put them between and on top of the shortcake. Cover the top with whipped cream, sweetened and flavored with vanilla. Note: Double this receipe ½ times to make a regular three layer cake. Other fruits may be used.

MRS. MARY R. SIDES

Sugarless Gingerbread

½ cup melted shortening
1¼ cups molasses
1 egg beaten
2½ cups sifted flour
1½ teaspoons soda

1 teaspoon cinnamon
1 teaspoon ginger
½ teaspoon cloves
½ teaspoon salt
¾ cup hot water

Combine shortening, molasses and add egg. Beat a minute. Mix dry ingredients. Beat well. Pour in greased pan and bake at 350 degrees until done.

MRS. PAUL CRAVER

Whipped Cream Cake

1 cup thick cream
1 cup sugar
2 eggs
¼ teaspoon salt

2 teaspoons baking powder
1 teaspoon vanilla
1½ cups flour

Whip cream until thick, add sugar and eggs until well blended, gradually add dry ingredients after sifting all together. Pour in 2 prepared pans and bake at 350 degrees for 30 minutes.

MRS. S. H. FISHEL, JR.

White Boiled Icing

2 cups white sugar
2 tablespoons white syrup
½ cup water

2 egg whites
1 teaspoon vanilla

Mix sugar and water, boil until it spins a thread when dropped from spoon. Beat egg whites stiff but not dry. Add boiling syrup to egg whites gradually, beating vigorously. Add vanilla and beat until cold and of right consistency to spread.

MRS. HOWARD PENRY

White Layer Cake

1 cup soft butter

1½ cups sugar

¾ cup milk

6 egg whites

½ teaspoon salt

3 cups flour

3 teaspoons baking powder

1 teaspoon vanilla

1. Cream butter, add sugar and beat until fluffy. 2. Sift flour, measure. Add baking powder and salt and sift together. 3. Add dry ingredients alternately with milk. Mix well. 4. Add vanilla and fold in beaten egg whites. 5. Turn into 3, 8 inch layer pans. Bake at 375 degrees for 30 minutes.

MRS. PAUL CRAVER

Sour Cream Cake

2 eggs

1 cup sugar

2/3 cup heavy sour cream

1 2/3 cups flour

½ teaspoon soda

1 teaspoon salt

1 teaspoon baking powder

1 teaspoon flavoring

Mix eggs and sugar, then cream, add soda and salt. Beat 5 minutes with spoon. Add flour, baking powder, flavoring and beat 2 minutes. Pour into greased baking pan. Bake 25 minutes at 350 degrees.

MRS. A. M. FOLTZ

Spice Cake

2½ cups sifted flour

½ teaspoon soda

2 teaspoons baking powder

¼ teaspoon allspice

¼ teaspoon nutmeg

¼ teaspoon mace

½ teaspoon cloves

2 teaspoons cinnamon

½ cup shortening

2 cups sifted brown sugar

2 eggs, well beaten

1 cup sour milk

Sift flour, soda, baking powder and spices together 2 times. Cream butter thoroughly, add sugar gradually and cream together. Add eggs, mixing well. Then flour mixture, alternately with milk, a small amount at a time. Beat after each addition until smooth. Bake in greased pan, in moderate oven 50 minutes.

MRS. MARY R. SIDES

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Spicy Gingerbread Cake

2 cups sifted all purpose flour
1 teaspoon baking soda
½ teaspoon salt
1 teaspoon ginger
1 teaspoon cinnamon
½ teaspoon cloves

½ cup brown sugar
¾ cup molasses
½ cup melted shortening
2 eggs, well beaten
2 tablespoons vinegar
and boiling water to make one cup

1. Sift flour, soda, salt and spices together. 2. Beat sugar, molasses and shortening into eggs. 3. Add dry ingredients and beat until smooth. 4. Add combined vinegar and water and stir until well blended. 5. Pour into greased 9x9x2 inch pan. 6. Bake at 350 degrees in moderate oven for about 45 minutes.

MRS. R. J. MENDENHALL

Plain Sponge Cake

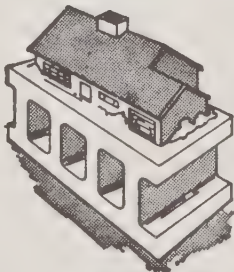
1 cup sifted cake flour
5 eggs
½ teaspoon cream of tartar

1 cup sugar
⅓ teaspoon salt
1 teaspoon vanilla

Sift flour 3 times. Beat egg yolks until thick, using rotary beater. Slowly beat in one-half of the sugar. Add the flavoring. Beat egg whites with wire whisk until foamy, add salt, beat and then add cream of tartar, beat until stiff. Fold in remaining sugar. Pour beaten egg yolks and fold into egg whites. Sift and fold in a little flour at a time. Pour into an ungreased tube pan. Bake about 55 minutes in a 325 degree oven.

MRS. PAUL D. SIDES

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Sponge Cake

2 eggs, separated

1½ cups sugar

2¼ cups sifted cake flour

3 teaspoons double acting baking powder

1 teaspoon salt

1/3 cup Wesson Oil

1 cup milk

1½ teaspoons vanilla

Beat egg whites until frothy. Gradually beat in ½ cup of the sugar. Continue beating until very stiff and glossy. Sift remaining sugar, flour, salt, baking powder into another bowl. Add Wesson Oil, half of milk and vanilla. Beat 1 minute medium speed on mixer. Scrape sides and bottom of bowl constantly. Add remaining milk, egg yolks. Beat 1 more minute. Fold in meringue. Pour into prepared pans. Bake 30 to 35 minutes for layers in moderate oven (350 degrees).

MRS. HERMAN E. FOLTZ

Strawberry Cake

1 package cake mix (white)

3 tablespoons flour

1 package strawberry Jello

Mix all 3 together and add 1 cup Wesson Oil. Mix and then add 4 eggs and ½ cup water. Mix well, add ¾ cup strawberries. Bake at 350 degrees. (Makes 3 or 4 layers).

Icing

1 stick margarine

¼ cup strawberries

1 box confectioner's sugar

Add enough milk to make it spread good.

MRS. RALPH PAYNE

Yellow Cake

4 egg yolks (beaten until creamy yellow)

1 cup sugar

1¾ cups flour

2 teaspoons baking powder

½ cup milk

½ cup butter and Crisco (mixed)

¼ teaspoon salt

1 teaspoon vanilla

Cream shortening and sugar, beat in the eggs. Sift flour, baking powder and salt and add to mixture alternately with milk. Add vanilla and pour into two layer cake pans (greased). Bake at 375 degrees for 25-30 minutes.

MISS LUNA FISHEL

Yellow Chiffon Cake

First Measure level measurements

Sift together into mixing bowl

2¼ cups sifted cake flour

1½ cups sugar

3 teaspoons baking powder

1 teaspoon salt

Second Make a well and add in order

½ cup salad oil

6 unbeaten egg yolks medium size

¾ cup cold water

3 teaspoons vanilla

Beat until smooth with spoon or electric mixer.

Measure into large mixing bowl.

6 egg whites

½ teaspoon cream of tartar

Beat until whites form very stiff peaks. DO NOT UNDERBEAT. Pour egg yolk mixture gradually over beaten egg whites gently folding with rubber scraper until blended good. Do not stir. Pour into ungreased pan immediately (large tube pan). Bake 1 hour 325 degrees then 15 minutes at 350 degrees. When done turn pan upside down on a bottle and let cool completely, loosen with spatula.

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Apple Cake

1 cup cooking oil
2 cups sugar
3 cups flour
2 eggs
1 cup black walnuts

1 tsp. soda
2 tsp. vanilla
1/2 tsp. salt
3 cups chopped apples, peeled

Combine oil, sugar. Add well beaten eggs and vanilla. Measure and sift dry ingredients. Add first mixture to the dry ingredients; then add apples and nuts and mix well. Place in greased tube pan. Bake at 300 degrees for 1½ hours.

Glaze

1 cup brown sugar
1/2 cup margarine

1 tsp. vanilla
1/4 cup cream

Place butter, sugar in double boiler and allow to melt. Add cream and bring to full boil. Cool and add vanilla. Spread over apple cake.

MRS. ROY SUTPHIN

Apple Dapple Cake

3 eggs
1½ cups Wesson Oil
2 cups sugar
3 cups flour

1 tsp. cinnamon
1 tsp. soda
3 cups chopped apples
1/2 cup chopped black walnuts

Mix all the ingredients, folding in apples and walnuts last.
Bake at 350 degrees for 45 minutes.

Apple Dapple Cake Topping

1 stick butter or margarine
1 cup brown sugar

1/4 tsp. allspice
1/4 cup milk

Boil topping 2½ minutes. Pour over cooled cake.

MRS. THOR WEISNER

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Winston-Salem, N. C.

Applesauce Cake

2 cups applesauce
1 cup corn oil
2 cups plain flour
2 cups sugar
2 tsp. soda

1 tsp. salt
2 tsp. cinnamon
½ tsp. nutmeg
4 eggs

Mix together. Bake in 3 pans at 350 degrees for 35-40 minutes.

Icing

1 cake cream cheese (small)
1 stick butter
1 box powdered sugar
½ tsp. salt

½ tsp. vanilla
Milk to make the right consistency
to spread

MRS. HAL ESSICK

Applesauce Cake

3 cups applesauce
1 cup margarine (2 sticks)
2 cups sugar
4 cups sifted flour
(no sifting if you like)
1 tsp. nutmeg
½ tsp. allspice

½ tsp. cinnamon
½ tsp. salt
4 tsp. soda
1 cup coarsely chopped nuts
(more if you like)
1 box seedless raisins

Heat applesauce in large saucepan, add margarine and sugar. Let melt, set aside to cool to lukewarm. Sift flour with spices and salt into large bowl. Stir the soda into applesauce mixture. Add to sifted ingredients. Mix thoroughly with spoon and stir in nuts and raisins.

Bake in large tube pan in a 350 degree oven for about 1 hour. "It is better if stored for a couple of weeks, but good immediately. If it is kept for several weeks, store in a cool place in a covered container."

MRS. HERMAN E. FOLTZ

Banana Cake

1 cup crisco
1½ cup sugar
4 eggs
1 cup bananas

½ cup buttermilk
2½ cups flour
1 tsp. soda dissolved in buttermilk
½ cup nuts

Cream crisco and sugar, add 3 eggs and 1 yolk one at a time (reserve 1 white for icing). Add bananas. Dissolve soda in buttermilk and alternate buttermilk and flour. Bak at 350 degrees for 25 min.

Icing for Banana Cake

1 tbsp. soft butter
1 egg white
1 box powder sugar

enough milk to spread
add nuts if desired

A mashed banana can be added instead of milk.

MRS. WILLIS H. FOLTZ

Banana Cake

Mash 3 small bananas (use soft ones) in mixing bowl. Then add the following ingredients beating well after each addition:

1½ cups sugar

2 eggs

¾ cup wesson oil

4 tbsp. buttermilk

1 tsp. soda

½ tsp. salt

2 cups flour

1 tsp. vanilla

Pour into greased sheet cake pan and bake at 375 degrees for 20 min.

When done pour the following on top and return to oven for about 5 minutes:

5 tbsp. margarine, melted

7 tbsp. brown sugar

4 tbsp. evap. milk

1 can Angel Flake coconut

½ cup pecans, chopped

MARGARET MENDENHALL FREEDLE

Fruit Cocktail Cake

1½ cups sugar

2 cups flour

2 tsp. soda

2 tsp. vanilla

No. 303 can fruit cocktail

2 eggs, beaten

Beat eggs, add sugar and beat. Add vanilla, mix soda in flour, and add to eggs and sugar. Stir in fruit cocktail, including juice.

Bake in a 13x9x2 inch greased pan 35 minutes or until done at 350 degrees.

Topping

1 stick margarine

1 cup sugar

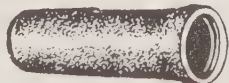
1 sm. can evap. milk

1 sm. can coconut

Mix together and boil for 10 minutes, stirring constantly. Pour over cake while hot.

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WINSTON-SALEM, N. C.

Banana Spice Cake

3 cups sifted cake flour	1/2 tsp. ground cloves
2 cups sugar	3/4 tsp. salt
1 1/2 tsp. soda	1 cup shortening
3/4 tsp. nutmeg	1 cup buttermilk
1 1/2 tsp. baking powder	1 1/4 cup mashed bananas
1 1/2 tsp. cinnamon	2 eggs unbeaten

Sift dry ingredients into large bowl. Add shortening, buttermilk and bananas. Mix until flour is dampened, beat at low speed for 2 min., add eggs, beat 1 minute. Pour batter into 3 large cake pans, and bake at 350 degrees for 30 minutes. Cool and frost.

Frosting

2 egg whites	1 1/2 cups brown sugar
5 tsp. water	1/8 tsp. salt
1 tsp. vanilla	1 tsp. white corn syrup
1/2 tsp. maple flavor	

Makes as 7 minute icing. Place sliced bananas between layers.

MRS. JULIUS BERNHARD

Black Walnut Cake

Cream 1/3 cup butter, add 1/3 cup white sugarslowly, add 3 eggs well beaten (yolks), sift well 1 3/4 cups flour with 2 3/4 tsp. baking powder and 1/2 tsp. salt. Add alternately with 1/2 cup of sweet milk, add 3/4 cup broken black walnut meats, stifly beat 3 egg whites, gradually beat in 1/2 cup sugar, fold into first mixture.

Bake in greased tube pan lined with wax paper. Preheat oven and bake at 350 degrees about 45 minutes. Cool on rack and ice with white icing. Cover with black walnut meats.

MRS. CAROLE RING

Carmel Nut Pound Cake

1/2 lb. butter	3 cups flour
1/2 cup shortening	1/2 tsp. baking powder
1 box light brown sugar	1 cup sweet milk
1 cup sugar	1 tsp. vanilla
5 large eggs	1 cup chop. pecans or black walnuts

Cream butter, shortening and brown sugar, a little at a time. Beat well, add gradulated sugar. Beat until light and fluffy, and well after each egg. Beat 3 minutes. Sift together dry ingredients. Add alternately with milk. Add vanilla and nuts. Bake in tube pan 1 hour 30 minutes at 325 degrees.

MRS. RICHARD BYERLY

Chocolate Cake

1 stick margarine
1 cup sugar
1 cup flour
4 eggs

1 tsp. baking powder
Pinch of salt
1 tsp. vanilla
1 can chocolate syrup (23c)

Cream margarine and sugar. Add eggs one at a time. Sift together flour, baking powder, salt. Add alternately with chocolate syrup. Add vanilla, mix well.

Bake in sheet cake pan 350 degrees for 30 minutes.

Chocolate Cake Icing

1/2 stick margarine
1 cup sugar

1/2 sm. can evap. milk
1/2 cup chocolate chips

Bring margarine, sugar and milk to a boil. Boil 3 or 3 minutes, turn off heat and add chocolate chips. Put hot icing on hot cake.

MARGARET MENDENHALL FREEDLE

Chocolate Nut Cake

2 eggs
1 3/4 cups sugar
1 stick butter
2 squares chocolate
2 cups flour (straight)

1 1/2 cups sweet milk
2 level tsp. baking powder
2 tsp. vanilla
1/2 tsp. salt
1 cup nuts

Mix ingredients well. Pour into three 9-inch cake pans. Bake at 350 degrees until cake tests done.

Icing for Chocolate Nut Cake

1 square chocolate
1 stick butter
1 egg
1 1/2 cups powdered sugar
1 tsp. vanilla

—melt together and let cool

2 tsp. lemon juice
1 cup nuts

Cream all ingredients together well.

MRS. DELLA KNOUSE

Date Pecan Cake

1 lb. dates (chopped)
1 cup flour
1 cup white sugar
1/2 lb. butter or marg. (melted)
4 eggs, separated

1 heaping qt. pecans
1 tsp. baking powder
1/8 tsp. salt
1 tsp. vanilla

Mix dates, nuts, flour, etc. Separate eggs, beat yolks and mix. Beat whites and fold in. Pour in greased tube or loaf pan (put paper or foil in bottom) bake at 275 degrees for 1 1/2 hrs. or until done.

MRS. RUSSELL KIMEL

Fruit Cocktail Cake

1½ cups white sugar
¼ cup Wesson Oil
2 cups plain flour
½ tsp. salt

2 tsp. baking soda
2 eggs
1 can No. 303 Fruit Cocktail

Cream together Wesson Oil and sugar. Beat eggs and add to creamed mixture. Sift together flour, baking soda and salt. Drain Fruit Cocktail, **reserving** syrup. Add flour mixture to creamed mixture alternately with syrup. **Fold** Fruit Cocktail into batter.

Pour into greased and floured 9 x 13-inch pan. Bake at 325 degrees for 45 to 50 minutes. Use Fruit Cocktail Cake Topping.

MRS. BOBBY KNOUSE

Apple Nut Cake

1½ cup Wesson oil
2 cups sugar

3 eggs
2 tsp. vanilla

Cream the above and then add:

3 cups sifted flour
1 tsp. soda
1 tsp. salt

3 cups diced apples
1 cup chopped walnuts or pecans

Bake at 325 degrees 35-40 minutes or until done in Jelly Roll pan lined with waxed paper.

Topping

¾ stick butter or margarine
1¼ cup brown sugar

¼ cup milk

Cook 2½ minutes, add ¼ tsp. cinnamon. Pour over warm cake in pan.

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Fruit Cocktail Cake

2 eggs
1½ cup white sugar
2 cups plain flour
½ tsp. salt
2 tsp. soda
1 (no. 303) can fruit cocktail

Beat eggs until light—add sugar and beat. Add dry ingredients alternately with juice beginning and ending with dry ingredients. Then blend in fruit thoroughly and place in greased oblong pan or dish.

Sprinkle with brown sugar and ¼ cup chopped pecans. Bake at 350 degrees for 30 min. Leave in pan and while still warm spread with topping.

Topping Fruit Cocktail Cake

¾ cup white sugar
½ to ¾ cup milk
½ stick margarine
1 tsp. vanilla
½ cup chopped pecans
1 7-oz. pkg. angel flake coconut
MRS. JOAN TUTTEROW

Mile High Cake Icing

½ cup Crisco, ½ cup margarine—Beat 4 min.
1 cup sugar—add and beat 4 min.
4 tbsp. flour
1 cup milk—cook until thick—cool—then add to above and beat 4 min.
dash salt

Add flavoring—your choice—and any kind of fruit and/or nuts—makes delicious coconut cakes.

MRS. RUSSELL KIMEL

Orange Date Nut Cake

1 6-oz. pkg. dates
1 cup chopped pecans
4 cups sifted flour
½ tsp. salt
1 tsp. baking powder
1 tsp. soda
1 lb. Mazola Corn Oil Margarine
2 cups sugar
1½ cups buttermilk
4 eggs
2 tbsp. grated orange rind

Chop dates and nuts, add to one cup of flour. Sift remaining flour with salt, soda, and baking powder. Cream margarine, and sugar until light; add eggs, one at a time, beating well after each. Add sifted dry ingredients alternately with buttermilk, add floured dates and nuts and orange rind. Mix well after each addition.

Pour into a large tube pan. Bake 1½ hrs. at 300 degrees.

Sauce

1 cup orange juice
1½ cups sugar

Combine above and bring to a boil. Pour hot sauce over hot cake. Let cool completely and then turn out.

MARGARET MENDENHALL FREEDLE

Orange Slice Cake

1 cup butter
2 cups sugar
4 eggs
1 tsp. soda dissolved in $\frac{1}{2}$ cup buttermilk

$3\frac{1}{2}$ cups flour (plain)
1 pkg. dates
1 lb. chopped candy orange slices
2 cups chopped nuts
1 can angel flake coconut

Cream butter and sugar. Add eggs one at a time. Add flour and milk. Mix dates, nuts and orange slices in flour. Add to batter. Cook at 250 degrees for $2\frac{1}{2}$ hours in tube pan. Combine 1 cup fresh orange juice with 2 cups conf. sugar. Pour over cake when done and let stand overnight.

MRS. JOAN TUTTEROW

Buttermilk Pound Cake

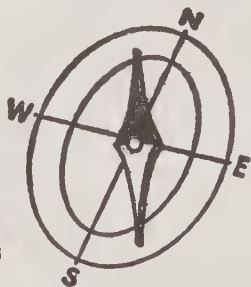
1 cup butter (at room temp.)
2 cups sugar—cream together
3 eggs, drop in one at a time
3 cups flour, add alternatively 1 cup at a time

1 cup buttermilk—add $\frac{1}{2}$ cup at a time
 $\frac{1}{2}$ tsp. soda
pinch salt
1 tsp. vanilla

Bake in a greased and floured 10-inch tube pan at 325 for $1\frac{1}{4}$ hours.

MRS. CARL REICH

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Prune Cake

1 cup Wesson Oil

1½ cups sugar

Add 3 eggs, one at a time, and beat thoroughly.

Sift together:

2 cups plain or self-rising flour
(if plain flour is used, add 1
tsp. soda)

1 tsp. allspice

1 tsp. salt

1 tsp. cinnamon

1 cup buttermilk

1 tsp. nutmeg

1 cup cooked prunes, mashed

1 tsp. vanilla flavoring

Bake 1 hour at 300 degrees in a 13 x 9 pan.

Prune Cake Topping

½ cup sugar

¼ cup butter

¼ cup buttermilk

1 tbsp. white syrup

¼ tsp. soda

(Mix 30 minutes before cake is done.) Cook on low heat and then set aside to cool. Pour sauce over hot cake.

MRS. KENNETH KETNER

7 Up Cake

2 sticks of butter

3 cups plain flour (sifted)

½ cup shortening

1 tsp. vanilla

3 cups of sugar

1 tsp. lemon flavoring

5 eggs

1 sm. 7 up (10 oz.)

Cream shortening, butter, and sugar well, add eggs and continue beating. Add flour gradually, then vanilla and lemon flavoring. Slowly add 7 up. Pour in large tube pan. Bake 1 hour and 20 min. at 325 degrees. Do not use baking powder, only 7 up.

MRS. ROBERT WEAVER

My Favorite Pound Cake

6 eggs

1 tsp. lemon

½ lb. country butter or

3 cups sifted flour (plain)

2 sticks of butter

½ tsp. baking powder

½ cup crisco

pinch salt

3 cups sugar

1 cup sweet milk

1 tsp. vanilla

Cream butter, shortening, and sugar until light and fluffy. Add vanilla and lemon and blend well, add eggs one at a time and continue beating after each addition.

Sift together flour, baking powder and salt and add alternately to creamed mixture with milk.

Pour into a greased and floured good-sized tube pan. Bake in a 325 degree oven for 1 hour and 30 minutes or until cake tests done.

MRS. DELLA KNOUSE

Chocolate Pound Cake

5 eggs
½ cup crisco, ½ lb. butter
3 cups sugar
3 cups sifted flour
¼ tsp. salt

½ tsp. baking powder
½ cup cocoa
1¼ cup milk
1 tsp. vanilla

Cream butter and shortening with sugar. Add eggs one at a time. Blend well after each. Sift together ingredients and add alternatively with milk. Add vanilla. Pour into a greased and floured tube pan oven 325 degrees, bake 1 hour 25 minutes.

MRS. FRANCIS MENDENHALL

Lemon Pound Cake

1½ scant cups shortening
(I use Crisco)
3 cups sugar
6 average sized eggs
1 cup sweet milk

2½ cups flour—measure after sift.
1 tsp. salt
½ tsp. vanilla flavoring
2 tbsp. lemon flavoring

Cream shortening and sugar. Add eggs, 2 at a time beating after each addition. Add flour, milk, salt and flavoring. Try to mix within 20 or 25 minutes. Bake at 325 degrees for 1 hour and 25 minutes or until done depending on the stove.

MRS. MINEHARDT LAMBETH

Pound Cake Frosting

4½ tbsp. flour (heaping)
1½ cups milk
1½ cups sugar

3 sticks butter or margarine
2 tsp. vanilla

Cook flour and milk until real thick, watch to prevent scorching. Cool thoroughly. Transfer to mixing bowl (small) and beat like whipped cream. Add other ingredients and continue to beat for 30 minutes if time allows. 15 minutes will be o.k.

MRS. ROGER MULLIS



WINSTON PHARMACEUTICALS INC.

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Scotch Chocolate Cake

2 cups flour
2 cups sugar
1 stick margarine
½ cup shortening
4 heaping tbsp. cocoa

1 cup water
½ cup buttermilk
1 tsp. soda
2 eggs
1 tsp. vanilla

Combine flour and sugar in mixing bowl, mixing well.

In a sauce pan, put margarine, shortening, cocoa, and water. Bring to a rapid boil, then pour over flour and sugar, mixing gradually. Put soda in buttermilk and add to other ingredients. Mix and turn into a greased and floured pan (11 x 16).

Bake in 400 degree oven for 30 minutes.

Scotch Chocolate Cake Icing

1 stick margarine
4 tbsp. cocoa
6 tbsp. milk

1 tsp. vanilla
1 cup chopped pecans
1 cup flaked coconut

In a sauce pan combine margarine, cocoa and milk. Bring to a boil, stirring constantly to prevent sticking. Remove from heat and add other ingredients. Spread on hot cake.

Prepare icing 5 minutes before cake is done.

MARGARET MENDENHALL FREEDLE

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CANDIES and CONFECTIONS

Butterless Fudge

Mix together

½ cup cocoa

2 cups sugar

¼ teaspoon salt

Stir in

1 cup Pet Milk

2 tablespoons white corn syrup

**¾ cup chopped nuts may be added
with vanilla**

Boil slowly over low flame, stirring constantly until it starts to boil. After beginning to boil, stir only occasionally. Cook to soft ball stage. In testing remove candy from heat. Drop a few drops into bowl of fresh water (must cling together), cool at room temperature — without stirring until lukewarm (usually about 30 minutes). Add 1 teaspoon vanilla. Beat until candy holds shape. Pour in greased pan and cut into squares when cold.

MRS. JAMES WEISNER

Candied Fruit Rind

Wash oranges, lemons or grapefruit. Remove peel in 2 sections. Cut each section into ¼ inch strips. Cover with cold water. Heat to boiling. Boil 10 minutes. Drain. Repeat 3 times. Drain. Cover with boiling water and simmer until tender. Drain. Divide peel into 3 portions. Prepare a heavy syrup, using 2 cups sugar and 1 cup water. Color 1 portion of syrup red, 1 portion green, and leave 1 portion clear. Add 1/3 of peel to each portion of syrup. Cook slowly until tender. Allow to stand in syrup over night. Drain thoroughly. Roll in granulated sugar. Place on cake rack. Dry in very slow oven (250 degrees) until surface is firm.

MRS. MONTIE WARNER

Chocolate Nut Roll

1 cup dark brown sugar, packed

¼ cup light corn syrup

1 (6 oz.) package semi-sweet

chocolate morsels

¼ cup evaporated milk

1 teaspoon vanilla

1 cup chopped nuts

Combine and blend brown sugar, corn syrup and evaporated milk in saucepan. Place over medium heat. Bring to boil; boil 2 minutes. Remove from heat. Add semi-sweet chocolate morsels. Stir until blended. Add vanilla and nuts. Cool 10 minutes. Shape on wax paper into two 12 inch rolls. Chill until firm. Cut into ¼ inch slices. Makes approximately 1¼ pounds.

MISS WANDA FISHEL

Chocolate Fudge

Let come to a boil and boil for 8 minutes; 2 sticks margarine, 5 cups of white sugar and 1 large can evaporated milk. Take from stove and add one can marshmallow cream, three packages semi-sweet chocolate bits. Beat 10 minutes. Then add 2 cups of black walnuts and 1 teaspoon vanilla if desired.

MRS. SAM REICH

Chocolate Drops

3 to 4 squares unsweetened chocolate	2 cups sugar
1 cup milk	1 teaspoon vanilla
¼ teaspoon salt	16 marshmallows, quartered
2½ cups coarsely crushed graham cracker crumbs	1 cup nut meats
	1 tablespoon butter

Cook milk with chocolate over low heat. Stir for smoothness. Add sugar and salt. Stir till mixture boils. Cook to soft ball. 224 to 230 degrees. Remove from heat. Add butter and vanilla—don't stir. Cool to lukewarm. Stir in rest of ingredients. Drop by teaspoons on wax paper and cool.

MRS. S. C. MYERS

Mexican Delight

½ cup white sugar, caramelized	¼ cup butter
¾ cup milk	¼ teaspoon soda
2½ cups sugar	1 teaspoon vanilla
¼ teaspoon salt	½ cup nut meats

Boil milk, sugar (2½ cups) butter, salt and soda. Caramelize ½ cup sugar and add to boiling mixture. Cook to the soft ball stage (235-240 degrees). Set aside to cool. When lukewarm, add vanilla and nuts. Beat, then knead mixture until creamy. Spread out in buttered pan. Cut in squares.

MRS. S. C. MYERS

Minted Walnuts

¼ cup light corn syrup	1 teaspoon essence of peppermint
1 cup sugar	10 marshmallows
½ cup water	3 cups walnut halves

Combine corn syrup, sugar and water in saucepan. Cook over medium heat, stirring constantly until mixture boils. Continue cooking to 238 degrees or until a small amount of mixture forms a soft ball when tested in very cold water. Remove from heat; quickly add essence of peppermint and marshmallows. Stir until marshmallows are dissolved. Add walnut halves. Stir until well coated. Pour onto waxed paper. Separate halves while still warm. Makes 9 dozen.

MISS WANDA FISHEL

Panocha

1½ cups granulated sugar	2 tablespoons butter or margarine
1 cup brown sugar	1 teaspoon vanilla
1/3 cup light cream	½ cup broken pecans
1/3 cup milk	

Butter sides of heavy 2 quart saucepan. In it combine sugar, cream, milk and butter. Heat over medium heat, stirring constantly till sugars dissolve and mixture comes to boiling. Then cook to soft ball stage (238 degrees) stirring only if necessary. Immediately remove from heat and cool to lukewarm without stirring. Add vanilla. Beat until fudge becomes very thick and starts to lose its gloss. Quickly stir in nuts and spread in buttered shallow pan or platter. Mark in squares while warm. Cut when firm.

MRS. S. C. MYERS

Peanut Brittle

2 cups sugar

1 tablespoon butter

½ teaspoon baking soda

1 cup parched peanuts

⅛ teaspoon salt

Chop peanuts. Caramelize sugar. Remove from fire immediately. Add salt, peanuts, baking soda and butter. Stir only until blended. Pour quickly in a thin sheet into well-buttered pan. Cut or break.

MRS. JAMES WEISNER

Peanut Butter Pen Wheels

1 medium irish potato

2 to 3 boxes confectioner's sugar

½ cup dry milk

crunchy peanut butter

Cook and mash potato and add dry milk. Stir until smooth. Then add sugar until dough is stiff. Roll out 1/8 inch thick using powdered sugar to dust board. Spread crunchy peanut butter on dough and roll up as for Jelly Roll. Let it chill for several hours. Cut into ¼ inch slices.

MISS WANDA FISHEL

Pecan Balls

Blend:

1 cup butter

1 teaspoon vanilla

Add and blend well (gradually) ½ cup powdered sugar, sift in 1½ cups sifted flour. Add 2 cups finely chopped nuts. Shape into very small sized marbles. Place on greased cookie sheet. Bake 15 minutes at 350 degrees. Remove from pans quickly and carefully roll in powdered sugar while hot. Cool. Roll again in powdered sugar.

MRS. MONTIE WARNER

Pop Corn Balls

1 cup Mazola Corn Oil

½ cup pop corn

½ cup Karo Syrup

½ cup sugar

½ teaspoon salt

Heat oil in 4 quart kettle over medium heat. Add pop corn. Cover, leaving small air space at edge of cover. Shake frequently over medium heat until pop corn stops. Meanwhile mix together syrup, sugar and salt. Add to popped corn in kettle and stir constantly over medium heat 3 to 5 minutes until corn is evenly and completely coated with mixture. Remove from heat. Form into balls, using as little pressure as possible. Do not try to double recipe. (Add a little vanilla to sugar mixture if desired).

MRS. ELLA MAE PENRY

Pulled Mints

3 cups sugar

1½ cups cold water

¼ pound butter or nucoa

Mix well — cook 258—260 degrees. Pour marble slab which has been buttered. Let cool, flavor. Pull until candy is well formed and cut with scissors. Flavor with peppermint while on slab.

MRS. ELLA MAE PENRY

Quick Nut Fudge

- | | |
|--|---------------------------------|
| 1/3 cup nucoa | 2 teaspoons vanilla |
| 3 squares unsweetened chocolate | 1/8 teaspoon salt |
| 1/4 cup milk | 1/2 to 1 cup choppd nuts |
| 1 pound confectioners sugar | |

Cook nucoa, chocolate and milk in saucepan over low heat only until chocolate is melted. Cool until lukewarm. Beat in sugar and salt gradually. Stir in vanilla and chopped nuts. Put in greased pan and press down with waxed paper. Yield: 30 medium size pieces.

MRS. CARL REICH, JR.

Rainbow Candy

Part I

- 2 cups granulated sugar**
- 1/2 cup milk**
- 1/2 teaspoon almond extract**
- 1 cup figs or nuts, chopped**

Part II

- 2 cups brown sugar**
- 1/2 cup water**
- 2 squares chocolate**

- 1 teaspoon vanilla**

Part III

- 2 cups granulated sugar**
(Maple sugar if available)
- Few drops red food coloring**
- 1/2 cup milk**
- 1/2 cup Brazil nuts, chopped**
- 1/2 cup pecan meat, chopped**
- 1 teaspoon orange extract**

Part I—Cook sugar and milk to 240 degrees (soft ball stage). Remove from heat, add almond extract and figs or nuts, and beat until creamy. Pour into buttered pan and allow to get firm.

Part II—Cook the brown sugar, water and chocolate to 240 degrees (soft ball stage). Remove from heat, add vanilla. Beat until creamy, then pour on top of white candy and allow to get firm.

Part III—Cook sugar and milk to 240 degrees (soft ball stage). Remove from heat, add coloring, extract and nuts. Beat until creamy, then pour on top of brown candy. When firm cut into slices or small blocks. This candy should be stirred continually while cooking.

MRS. S. C. MYERS

Seafoam Candy

- | | |
|-----------------------------------|-------------------------------------|
| 2 cups brown sugar, packed | 2 egg whites |
| 1/2 cup water | 1/8 teaspoon salt |
| 1 teaspoon vanilla | 1/8 teaspoon cream of tartar |

Combine sugar, water, salt and cream of tartar. Stir over low heat until sugar is dissolved. Continue stirring until candy boils, then slowly place candy thermometer into syrup. Boil without stirring to 256 degrees, (hard ball stage). Meanwhile, beat egg whites and salt until stiff but not dry. Add hot syrup gradually. Continue beating until after all the syrup is added and until candy is very stiff and loses its gloss—this takes 10 minutes of beating with an electric mixer. Add vanilla. Drop from a buttered spoon onto waxed paper.

MRS. MONTIE WARNER

Ten Minute Wonder Fudge

(No Cooking, no Beating)

1 6 oz. package Hershey semi-sweet chocolate daintes	Dash of salt
4 level tablespoons margarine	1 cup cocoanut
3 level cups confectioner's sugar	3 tablespoons warm water
	1 teaspoon vanilla

Melt chocolate and margarine in top double boiler. Sift sugar and salt into a bowl. Mix in cocoanut. Add water and vanilla to chocolate mixture. Stir into dry ingredients. Mix well. Press into 8 inch pan. If desired, top with cocoanut. Chill in refrigerator until set. Remove from refrigerator, cut in squares and serve. Makes 1½ pounds fudge.

MRS. PAUL CRAVER

Peanut Butter Pinwheels

1 pkg. powdered sugar (one pound)
4 or 5 tablespoons liquid (milk, cream or fruit juice)
½ cup peanut butter (either smooth or crunchy)

Mix sugar and liquid to the consistency of pie crust. If more liquid is needed, add very little at the time. Roll on flat surface, spread with peanut butter and roll as a jelly roll. Cut crosswise. The pieces may be tiny or large. The flavors may also vary by using chocolate chip raisins, walnuts, pecans, etc. Let set for a time before serving. Keeps well in covered tin.

DEBBIE MIZE

Sugar Plums

½ lb. pitted dates	½ lb. pecan meats
½ lb. dried figs	sm. piece candied ginger
½ lb. seeded raisins	

Grind all ingredients on the food grinder. Add lemon juice to make mixture proper consistency for shaping. Shape into small balls and roll in powdered sugar. Makes 7 dozen.

MARY CROUSE

DENVER M. WHITE

FUEL OIL

ESSO

KEROSENE

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Winston-Salem, N. C.

Divine Divinity Supreme

1 med. boiled potato, mashed
2 cups confectioners sugar

1/4 lb. coconut
3 squares unsweetened chocolate

Be sure boiled potato is drained and dry. Add no liquid except for a few drops of vanilla flavoring. Gradually add sugar and coconut. Beat in mashed potato real good with spoon. Roll in rolls like Peter Paul Mounds, and dip in melted chocolate to which a piece of parafin wax has been added. Place almonds on top while chocolate is wet.

Omit chocolate and coconut and use peppermint for flavoring. Color in different colors with food coloring.

This also makes good black walnut candy by omitting the chocolate and coconut and using 1 cup chopped walnuts.

MRS. CLAY BECKEL

Festive Fudge

2 1/4 cup flour
3/4 cup pet evap. skimmed milk
16 lg. marshmallows
1/4 tsp. salt

1/4 cup butter
6 oz. pkg. semi-sweet choc. pieces
1 cup cut-up pecans
1 tsp. vanilla

Mix in a heavy 2-quart sauce pan sugar, milk, marshmallows, butter or margarine and salt. Cook, stirring constantly over medium heat to a boil. Mixture will be bubbling all over top. Boil and stir 5 minutes more. Take off heat. Stir in chocolate pieces until completely melted. Stir in pecans and vanilla, spread in buttered pan and cut in 30 squares.

MRS. RICHARD BYERLY

Graham Cracker Candy

2 sticks of butter or margarine
1/2 cup of peanut butter
1 cup pecans chopped fine
(or other nuts)
1 cup coconut, cut fine

1/2 box or 1/2 lb. graham crackers,
crushed
1 tbsp. vanilla
1 box powdered sugar

Melt butter and stir in peanut butter. Then add the rest of the ingredients as desired. Mix well then roll into small or large balls or shape as desired.

Chocolate Coating

1/2 pack of parafin wax
1 pack of semi-sweet chocolate drops (50c size)

Melt on low heat in top of double boiler, then dip balls of Graham Cracker Candy one at a time. Then put on waxed paper to dry.

Yield: 4 dozen.

MRS. CLAY BECKEL

Apricot - Coconut Balls

1½ cup dried apricots (11 oz. box)
2 cups moist, shredded coconut
½ cup pecans, ground

1 can sweetened condensed milk
colored coconut

Blend together apricots, coconut and pecans. Stir in condensed milk. Shape in to small balls and roll in colored coconut. Let stand in air until firm.

To color coconut: Put in jar and add a few drops of coloring. Shake until thoroughly mixed.

MARY CROUSE

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COOKIES

Ambrosia Cookies

- | | |
|--------------------------|------------------------------|
| 1 cup margarine | ½ teaspoon salt |
| 1 cup brown sugar | ½ cup oatmeal |
| 1 cup white sugar | 1 cup pecans |
| 2 eggs | 1 cup cocoanut |
| 1 teaspoon vanilla | 1 cup raisins |
| 2 cups flour | 1 package dates |
| 1 teaspoon baking powder | ½ lb. candied green cherries |
| ½ teaspoon soda | ½ lb. candied red cherries |

Cream margarine, sugar and eggs. Add vanilla. Add baking powder, soda, salt, and flour to creamed mixture. Add all remaining ingredients and drop from spoon into a greased pan. Bake at 375 degrees for 15 minutes.

MRS. CARL REICH, JR.

Arkansas Travelers Cookies

- | | |
|-----------------------------|--------------------------|
| 1 cup shortening | Add: |
| 1 cup peanut butter | 2 eggs |
| 1 cup brown sugar | 2¾ cups flour |
| 1 cup white sugar | 2 teaspoon baking powder |
| cream the above ingredients | ½ teaspoon salt |
| | 2 teaspoons vanilla |

Form dough into small balls and place on baking sheet. Press down with fork. Bake 10-15 minutes in 375 degree oven. Let cool and store in an air tight tin.

MRS. J. A. MILLER

Aunt Bett's Cakes

- | | |
|-------------------------------|---|
| 4 eggs | 2/3 cup sweet milk |
| 1 cup lard and butter (mixed) | 1 tablespoon grated (dried) orange peel |
| 2 cups white sugar | 1 scant teaspoon nutmeg |
| 1 teaspoon baking powder | |
| 1 teaspoon soda | |

Cream shortening and sugar and add eggs. Sift soda, baking powder with flour (1 cup) and add alternately with milk. Add orange peel and nutmeg. Put some flour in a sifter and powder mixture until it makes a stiff dough. Then roll and cut.

MRS. WALTER MIZE

Banana Oatmeal Cookies

1½ cups sifted flour
1 cup sugar
½ teaspoon baking soda
1 teaspoon salt
¼ teaspoon nutmeg
¾ teaspoon cinnamon
¾ cup shortening

1 egg well beaten
1 cup mashed ripe bananas (2 or 3 bananas)
1¾ cups rolled oats
½ cup chopped nuts
whole nut meats

Set oven for hot 400 degrees F. Mix and sift flour and next 5 ingredients. Cut in shortening with a pastry blender until mixture resembles coarse meal. Add egg, banana, rolled oats and nuts and blend well. Drop dough by rounded teaspoon, on ungreased baking sheets, about 2 inches apart. Top each with a nut. Bake 15 minutes or until light brown. Remove from baking sheets at once and cool on cake racks. Makes about 3½ dozen.

MRS. JOHN RIERSON

Black Walnut Drop Cookies

½ cup shortening
½ cup butter
2½ cups brown sugar
2 eggs
3 cups flour (then sift)

¼ teaspoon salt
1 teaspoon (level) soda
¼ cup buttermilk
⅛ teaspoon walnut flavoring
½ cup chopped nuts

Cream shortening and butter. Add sugar and mix well. Add eggs and mix. Sift flour with salt and soda and add to creamed mixture with milk. Then add flavoring and nuts. Drop by half teaspoons onto a greased cookie sheet and bake in a moderate oven, 350 degrees, for about 10 minutes or until lightly browned.

MRS. JAMES WEISNER

(From Old Salem Cook Book)

Brownies

2 squares chocolate
1/3 cup shortening
1 cup sugar
2 eggs

¾ cup flour
½ teaspoon baking powder
½ teaspoon salt
½ cup broken nuts

Melt together over hot water, chocolate and shortening. Beat in the sugar and eggs. Add to this mixture the dry ingredients that have been sifted together. Mix in nuts. Spread in greased 8 inch square pan. Bake 10-15 minutes in 375 degree oven or until top has a dull crust and a slight imprint is left when top is touched lightly with finger. Cool slightly and cut into squares.

MRS. CARL REICH, JR.

Butter Jelly Cookies

¾ lb. butter
1 cup sugar
2 egg yolks

1 teaspoon vanilla
4 cups all purpose flour

Cream butter and sugar. Add flavoring, egg yolks, and flour. Make into small balls and place on ungreased cookie sheet. Using thumb make indentation in each cookie. Bake 15 to 20 minutes in 350 degree oven. Cool and just before serving fill centers with jelly.

MRS. HAL ESSICK

Brown Sugar Cookies

2 cups light brown sugar	3½ cups flour
1 cup butter	1 cup nuts, walnuts-pecans
3 eggs	1 cup raisins
1 teaspoon soda	1 cup dry cocoanut
1½ tablespoons hot water to dis-	1 teaspoon vanilla
solve soda	

Cream sugar and butter. Add eggs and mix well. Mix in flour and soda mixture and then add remaining ingredients. Drop by teaspoon on cookie sheet. Bake 10-12 minutes at 400 degrees.

MRS. HOWARD E. TESH

Chocolate Chunk Cookies

½ cup shortening	1 tablespoon hot water
½ teaspoon soda	1 egg
½ cup white sugar	1½ cups flour (sifted)
1 teaspoon vanilla	7 oz. bag chocolate chips
¼ cup brown sugar	

Cream sugar, shortening and add beaten egg. Mix soda, vanilla and hot water. Add to creamed mixture. Stir in flour. Add chocolate bits. Drop by teaspoon on to greased cookie sheet. Bake in oven at 350 degrees.

MRS. CLAY BECKEL

Christmas Cookies

1 quart molasses	½ teaspoon nutmeg
1½ tablespoons soda	1½ teaspoons salt
2½ tablespoons cinnamon	¾ lb. white sugar
1 tablespoon cloves	¾ lb. lard
1 tablespoon allspice	3½ lbs. of flour
1½ teaspoons ginger	

Mix ingredients together thoroughly and let set overnight. Roll out on floured board and bake at 375 degrees on greased cookie sheet.

MISS GENIA KYE

Christmas Molasses Cookies

1 quart molasses	¼ teaspoon salt
¾ lb. lard	2 tablespoons soda (dissolved in hot water)
¾ lb. brown sugar	14 cups flour or enough to make stiff dough
2 tablespoons cloves	
2 tablespoons cinnamon	
1 tablespoon ginger	

Cream shortening and add sugar and molasses. Add soda, which has dissolved in boiling hot water and allowed to cool in a bowl. Add flour sifted with the spices and salt. Work well together with hands. Chill over night. Roll thin and cut. Bake in slow oven 275-300 degrees.

MRS. D. E. FISHEL

Clifford Tea Cookies

1 cup butter
2 cups light brown sugar
2 eggs
3½ cups flour

1 level teaspoon soda
½ teaspoon salt
1 teaspoon vanilla

Cream the butter and sugar. Add the eggs and continue to beat. Sift flour, soda, and salt three times. Add to first mixture. Chill and roll. Bake in 350 degree oven.

MRS. BERTHA FISHEL SHELTON

Congo Squares

2/3 cup shortening
2½ cups brown sugar (1 box)
3 eggs
2¾ cups flour

2½ teaspoons baking powder
½ teaspoon salt
1 package chocolate chips
1 cup nuts

Melt shortening. Add sugar. Add eggs one at a time. Beat. Add flour, baking powder and salt. Add chocolate chips and nuts. Put batter into an 8½"x12" pan. Bake at 350 degrees for 25 minutes. Cool and cut in squares.

MISS WANDA FISHEL

Date Bars

¾ cup flour
pinch salt
½ teaspoon baking powder
1 cup sugar
1 teaspoon vanilla

½ cup butter
1 cup dates
1 cup nuts
2 eggs

Cream butter, add sugar, sift flour, salt and baking powder, beat eggs, grind dates and nuts. Mix all ingredients, bake 18 to 20 minutes at 350 degrees or until done, in a shallow pan 7"x11". When cool cut in very small squares, roll in confectioner's sugar. Most delicious and keeps well when stored in covered containers.

MISS NANNIE SUE JOHNSON

Date Strips

1 lb. dates, cut
1 cup brown sugar
1 cup boiling water
Cook this until smooth
Then mix:
1 cup brown sugar

2 cups quick oats
2 cups flour
½ pound butter
1 teaspoon soda
1 teaspoon salt

Mix together thoroughly, spread one half on bottom of pan, then add filling and spread. Last add remaining dry mixture, spread out on top. Bake 350-375 degrees for one hour. Cool and cut in strips.

MRS. JASPER YOUNTS

Delicious Sugar Cookies

- | | |
|-----------------------------|---------------------------------|
| 2 cups sugar | 2 level teaspoons baking powder |
| 1 cup lard | 1 teaspoon vanilla |
| $\frac{3}{4}$ cup sour milk | 2 eggs |
| 1 level teaspoon soda | |

Use deep mixing bowl. Cream sugar and lard. Add egg whole and beat hard. Add vanilla, stir soda in milk until dissolved and add to mixture. Sift flour, add baking powder to flour. Stir enough flour into mixture to make a very stiff batter, usually four to five cups. Flour dough board and knead a small amount of dough at a time. Roll out to one-eighth inch thickness and cut into rounds or with fancy cutter. Place on tins $\frac{1}{4}$ inch apart. Have oven very hot (475 degrees). For variation stir in either of the following. One cup seedless raisins, one cup shredded cocoanut, one cup nutmeats, ground.

MISS GENIA KYE

Grandmother Reich's Drop Cookies

- | | |
|------------------------|-------------------------------|
| 2 cups brown sugar | $\frac{1}{2}$ teaspoon nutmeg |
| 1 cup Crisco or butter | 1 teaspoon soda |
| 2 eggs | 4 teaspoons baking powder |
| 1 cup sour cream | 4 cups sifted flour |

For richer cookies add 1 cup of nuts or raisins. Drop from a spoon on a greased pan and bake in a hot oven 15 minutes.

MRS. J. H. REICH'S Cook Book
Contributed by Mrs. J. Ralph Reich

Holiday Fruit Cookies

- | | |
|-----------------------------------|----------------------------------|
| 1 cup shortening | 2 cups chopped dates |
| 2 cups brown sugar | 2 cups candied cherries (halves) |
| 2 eggs | 1 teaspoon soda |
| $\frac{1}{2}$ cup buttermilk | 1 teaspoon salt |
| $1\frac{1}{2}$ cups broken pecans | $3\frac{1}{2}$ cups sifted flour |

Cream shortening and sugar. Add eggs and mix well. Sift flour, soda, and salt and add milk. Add rest of ingredients. Chill at least one hour. Drop rounded teaspoonful about 2 inches apart on lightly greased sheet. (Place a pecan half on each cookie.) Bake 8 to 10 minutes at 400 degrees.

MRS. ROY WATKINS

Jackson Cakes

- | | |
|---|---------------------------|
| 3 eggs | 1 cup whole sweet milk |
| 3 cups sugar ($\frac{1}{2}$ brown, $\frac{1}{2}$ granulated) | 3 teaspoons baking powder |
| 1 cup butter or other shortening | Flour enough to roll |
| | Flavor with lemon |

Cut and bake on cookie sheets in 375 degree oven until done.

MRS. HARRIET HEGE FISHEL
(Miss Rosa Fishel's Mother)

Lemon Cookies

6 eggs
1 pound white sugar
½ pound butter

1 teaspoon soda
2 tablespoons of lemon flavoring
flour

Mix together good and add enough flour to make a dough to roll. Bake in a moderate oven.

MISS NETTIE HARTMAN

Molasses Cookies

1 pint of dark molasses
(Our Mothers)
½ pint brown sugar
½ pint lard or other shortening
1 teaspoon soda dissolved in 1
tablespoon warm water
1 teaspoon salt

1½ teaspoons cinnamon
1 teaspoon cloves
1 teaspoon nutmeg
1 teaspoon allspice
1 teaspoon ginger
Flour enough for stiff dough

Blend sugar and fat. Add molasses and dissolved soda. Sift small amount of flour with all the spices and add to molasses mixture. Add more flour as needed to make a stiff dough. Roll thin and bake in oven of 275 to 300 degrees or until golden brown.

MRS. CLAY BECKEL

Moravian Christmas Cookies

¾ lb. butter and lard mixed
¾ lb. flour
¾ lb. dark brown sugar
Rub above ingredients together
Add:
1 quart molasses
1 wine glass brandy

1 oz. soda (dissolved in a little
milk then add a little vinegar
2 tablespoons cinnamon
2 tablespoons cloves
2 tablespoons nutmeg
1 tablespoon ginger

Mix well, then add enough flour to make a stiff dough. Let set over night or longer to chill. Roll thin and bake in slow oven (about 260 degrees.)

MRS. ELLA MAE PENRY

Oatmeal Macaroons

1¼ cups sifted flour
½ teaspoon soda
½ teaspoon salt
½ cup shortening
(Crisco or butter)
½ cup brown sugar

½ cup granulated sugar
1 egg
1 teaspoon vanilla
2 tablespoons water
1½ cups oatmeal (uncooked)

Mix shortening and sugar. Add egg and beat well. Add vanilla and water. Sift flour, soda and salt together and beat mixture until smooth. Fold in oatmeal. Drop from teaspoon on to greased baking sheet and bake in 350 degree oven 10 minutes or until brown.

Variations: Add 1 cup finely chopped nuts with oatmeal. Raisin Spice: Sift 1 teaspoon cinnamon and ¼ teaspoon nutmeg with dry ingredients, add 1 cup raisins with oatmeal.

MRS. FORREST REDDEN

Orange Cookies

- | | |
|-------------------------------|--------------------------|
| 1 cup shortening | ¼ cup orange juice |
| 1 cup sugar | 1 teaspoon vanilla |
| 2 eggs, well beaten | 3 cups flour |
| 1 teaspoon grated orange rind | 1 teaspoon baking powder |
| ½ teaspoon soda | |

Cream shortening and sugar. Add eggs and mix well. Add the other ingredients and work into a soft dough. Roll and cut. Bake in 350 degree oven.

MRS. PAUL CRAVER

Pecan Fingers

- | | |
|------------------------------------|---------------------|
| ¾ cup butter | 2 teaspoons water |
| 4 tablespoons confectioner's sugar | 2 teaspoons vanilla |
| 2 cups sifted flour | 1 cup chopped nuts |

Cream butter, add sugar. Add other ingredients and mix well. Pinch off small bits of the dough and roll about the size of a finger. Bake 40 to 45 minutes in 325 degree oven. When cool, roll in confectioner's sugar. Store in covered containers.

MISS NANNIE SUE JOHNSON

Pin Wheel Cookies

- | | |
|--------------------|------------------------------------|
| ½ cup shortening | 1½ cups sifted flour |
| ½ cup sugar | ½ teaspoon baking powder |
| 1 egg yolk | ½ teaspoon salt |
| 1 teaspoon vanilla | 1 square of unsweetened chocolate, |
| 3 tablespoons milk | melted and cooled |

Cream shortening, sugar, egg yolk, and vanilla. Add sifted dry ingredients with milk little at a time. Divide the dough in half and add chocolate to one half. Roll each part one-half inch thick. Place white dough on dark and roll as jelly roll. Wrap in wax paper and chill overnight. Slice one-fourth inch thick. Bake on ungreased baking sheet.

MISS BARBARA CLAY BECKEL

Prize Cookies

- | | |
|----------------------|-----------------------------|
| 2 cups flour | 4 teaspoons baking powder |
| 2 eggs | 3 tablespoons sweet cream |
| 1 cup sugar | shortening size of a walnut |
| 1 teaspoon flavoring | |

Sift together baking powder, flour and sugar three times. Beat eggs well mix in shortening and stir in the dry ingredients. Mix well and turn out on well-floured board. Roll very thin, cut out and give each cookie plenty of room for spreading. Bake in medium oven until a light brown.

MRS. ALLIE SNYDER

Raisin Drop Cookies

3 tablespoons butter or Crisco
½ cup brown sugar
1 egg
½ cup raisins (seedless)
3 tablespoons milk

1 cup flour
¼ teaspoon salt
1 teaspoon baking powder
½ teaspoon ground cinnamon

Cream together the butter and sugar, add gradually the well beaten egg, then milk alternately with flour, salt, baking powder and cinnamon sifted together, then raisins. Drop by teaspoonful a little distance apart on greased baking sheet and bake about 12 minutes in moderate oven, 350 degrees.

MRS. MABLE HANES

Select Christmas Cookies

3¾ cups of sifted cake flour
½ cup of melted butter
1 cup of molasses, heated
½ cup of brown sugar
¾ teaspoon of ginger
¾ teaspoon of cloves

¾ teaspoon of cinnamon
¼ teaspoon of nutmeg
¼ teaspoon of allspice
¾ teaspoon soda
¼ teaspoon salt

Heat butter and molasses in cooker. Sift all dry ingredients together and add to heated mixture. Chill and roll thin. Bake in slow oven 275-300 degrees.

MRS. R. A. FOLTZ

Six In One Cookies

1 cup butter
½ cup brown sugar
½ cup white sugar
1 egg, well beaten

½ teaspoon vanilla
3 cups flour
½ teaspoon soda
¼ teaspoon salt

Cream butter, gradually add sugar and cream until fluffy. Add egg and vanilla. Sift dry ingredients together and gradually add to mixture. Beat well after each addition. Divide into six portions and add one of the following to each portion.

¼ cup cocoanut
¼ cup pecans
¼ cup black walnuts

½ teaspoon cinnamon
¼ teaspoon nutmeg
¼ cup raisins

Shape each into a roll 1¾ inches in diameter. Wrap and freeze. To bake remove from freezer and slice ⅛ inch thick and bake in 375 degree oven 10 or 12 minutes.

MISS MARY CROUSE

Spiced Cereal Balls

1 cup butter or margarine
1/3 cup sugar
2 teaspoons vanilla
2 cups sifted flour

1 teaspoon cinnamon
2 cups flaked cereal
1 cup nuts, chopped
1½ cups confectioner's sugar

Cream the butter or margarine, sugar, and vanilla. Sift flour and cinnamon and combine with crushed cereal. Add to creamed mixture. Add nuts, shape into balls. Bake on greased cookie sheet at 350 degrees F. for 25 minutes. Remove and roll in confectioner's sugar.

MRS. CLARENCE LIVENGOOD

Sugar Cookies

2 cups sifted flour
(approximate)
1½ teaspoons baking powder
½ cup butter, margarine or
shortening

¼ teaspoon salt
1 cup sugar
1 egg
1 teaspoon vanilla
1 tablespoon milk

Sift 1½ cups flour with baking powder and salt. Cream butter, add sugar, egg, vanilla and milk. Mix well together. Add flour mixture. Add enough of the remaining flour to make a dough just thick enough to roll. Chill. Roll ⅛ inch thick. Sprinkle with sugar and bake on ungreased cookie sheet 8 to 10 minutes at 375 degrees.

MRS. JASPER YOUNTS

Tea Cakes

4 eggs
1 cup butter
2 cups sugar
2 teaspoons soda

Flavor to suit
½ cup sour milk
Enough flour to roll good.
(4 or 5 cups approximately)

Beat eggs, add sugar and cream together with flavoring. Add butter and mix into first mixture; then add milk. Mix soda with about two cups of the flour and stir into mixture. Add more flour as needed to make a soft dough. Roll and cut with a cookie cutter and bake in a medium oven of about 350 degrees or until light brown.

MRS. H. V. WOOSLEY

Brownies

1 cup butter
1 tsp. vanilla
½ cup cocoa
1 cup nutmeats

2 cups sugar
2 eggs (well beaten)
2 cups cake flour

Cream butter and sugar thoroughly, add vanilla and eggs and combine cocoa and flour. Beat well and add nuts. Bake in buttered pan in oven 350 degrees for 25 min. Cool and cut in squares or strips before removing from pan.

MRS. TRAVIS HANES

Fudgey Brownies

2/3 cup sifted all-purpose flour
½ tsp. baking powder
¼ tsp. salt
1/3 cup butter or other shortening
2 squares Baker's Unsweet. Choc.

1 cup sugar
2 eggs, well beaten
½ cup broken nuts
1 tsp. vanilla

Melt shortening and chocolate over hot water. Add sugar gradually to eggs, beating thoroughly. Add chocolate mixture and blend. Sift flour, salt and baking powder; add to batter. Add vanilla and mix in nuts. Spread in greased pan and bake in pre-heated 350 degree oven about 25 minutes. Cool in pan. Makes about 2 dozen squares.

MRS. RICHARD MENDENHALL

Jiffy Brownies

¾ cup flour
¾ cup sugar
¼ cup cocoa
½ tsp. baking powder
¼ tsp. salt

1/3 cup chopped nuts
1 egg slightly beaten
¼ cup milk
1/3 cup margarine melted
1 tsp. vanilla extract

Sift flour with dry ingredients; mix in nuts. Combine the remaining ingredients and add at once to flour mixture. Stir until smoothly blended. Pour into 8 by 8 by 2-inch greased pan. Bake in moderate oven 350 degrees for 25 minutes. Cool 10 minutes; cut in bars.

MRS. HUBERT FOLTZ

Coconut Butter Cookies

1 cup butter or margarine
2/3 cup firmly packed light
brown sugar
1 egg

2 tsp. vanilla
¼ tsp. salt
1¾ cups unsifted flour
1 can bakers angel flake coconut

Cream together butter and sugar until light and fluffy, mix in egg, vanilla, and salt. Add flour gradually, blending after each addition. Stir in coconut. Drop by teaspoonsfull on to greased baking sheet, flatten with floured glass or spatula. Bake in moderate oven 375 degrees about 10 min. or until browned around edges. Makes about 4½ dozen.

MRS. DELLA KNOUSE

Coffee Cinnamon Bars

Mix:

4 tbsp. shortening
1 cup brown sugar

1 egg

Add:

½ cup hot coffee

Sift together and stir in:

1½ cups flour
1 tsp. baking powder
1 tsp. cinnamon

¼ tsp. salt
¼ tsp. soda
½ cup chopped black walnuts

Spread in a 13 x 9 inch greased pan.

Bake 20 minutes at 350 degrees. Frost while warm and cut into bars.

Frosting

Mix:

1 cup 10X sugar (confectioners)
½ tsp. vanilla flavoring

1 tbsp. milk

MRS. LARRY E. TESH

Four Layer Cookies

1 stick of butter or margarine (melted in oblong pan)

Sprinkle:

1 cup of graham cracker crumbs over butter.
1 can of coconut over cracker crumbs
1 6-oz. pkg. semi-sweet chocolate chips over coconut
1 6-oz. pkg. butterscotch chips over chocolate layer

Pour 1 can Eagle Brand Condensed Milk over last layer.

Pour 1 cup chopped nuts over milk layer.

Bake at 350 degrees for 30 minutes.

Let cool and then cut into squares and remove from pan.

MISS KAREN WEISNER

Graham Cracker Cookies

2 sticks butter or margarine

1 cup sugar

1 egg

1 cup graham cracker crumbs

½ cup milk

1 cup chopped nuts (fine)

1 cup coconut

Melt butter. Beat egg, milk and sugar together. Mix with butter. Bring to a boil. Add crumbs, nuts and coconut. Grease 9 x 13 pan. Line with graham cracker crumbs. Spread mixture over layer of graham cracker crumbs. Top with layer graham cracker crumbs.

Frosting:

¾ stick margarine

2 cups powdered sugar

1 tbsp. milk (more if needed)

1 tsp. vanilla

Frost and chill at least 2 hours before cutting. Makes about 4 doz.

MRS. HERMAN E. FOLTZ

Ice Box Pecan Cookies

1 cup brown sugar
1 cup granulated sugar
1½ cups Crisco
3 lg. beaten eggs
2 tsp. soda

1 tsp. salt
4 cups flour
1 tsp. pure vanilla
1 cup chopped pecan nuts

Cream Crisco with brown sugar—mix in beaten eggs. Sift flour, salt and soda, add vanilla and nuts. Divide into 3 sections and roll each section with hands. Place in refrigerator to chill. Remove from refrigerator and slice thin. Place on greased pan and bake at 350 degrees.

MRS. MINEHARDT LAMBETH

Cookies With Nuts

½ cup butter or margarine
1 cup brown sugar
1 tsp. vanilla

1 egg
¾ cups flour
½ cup nuts

Drop by teaspoons on pan. Bake for 5 min. at 500 degrees.

MRS. DELLA KNOUSE

Sugar Cookies

4 cups brown sugar
1 lb. butter or margarine
4 eggs well beaten
3 tsp. soda

¼ cup buttermilk
3 tsp. of vanilla
Flour enough to make soft dough

Dissolve soda in buttermilk, cream butter and sugar, add well beaten eggs and soda which has been thoroughly dissolved in buttermilk, add enough flour to make soft dough, let stand at least 1 hour before you start to roll the dough. Bake at 350 degrees until golden brown.

MRS. CLYDE SINK, SR.

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Mexican Wedding Cakes

1 cup butter or margarine
 $\frac{3}{4}$ cup confectioners sugar
2 cups flour

1 tsp. vanilla
1 cup chopped pecans

Mix ingredients in order given. Roll by hand into small balls. Place on baking sheet and bake in a slow oven 325 degrees about 25 min. Roll in confectioners sugar while hot. Repeat when cool. (Approx. 3 dozen.)

MRS. HUBERT FOLTZ

Moravian Christmas Cookies

$\frac{3}{4}$ lb. lard
1 lb. brown sugar
1 qt. molasses
2 tbsp. baking soda

2 tbsp. ground cinnamon
2 tbsp. ground ginger
2 tbsp. ground cloves
3 lb. flour (plain)

Mix all ingredients well and place in refrigerator overnight. Roll as thin as possible on a floured board. Bake approximately 300 deg., 8 min.

Place in tin and seal, they will keep for months.

MRS. JASPER YOUNTS

Pecan Dainties

1½ sticks butter
2 cups flour
1 tsp. vanilla

6 tbsp. confectioner sugar
2 cups chopped pecans
1 tsp. cold water

Cream butter and sugar together, add rest of ingredients and mix well. Take teaspoon of mixture in hand and roll in shape of date. Place on greased baking sheet and bake at 275 degrees for 45 min. or until brown. While still warm, roll in powdered sugar.

MRS. TRAVIS HANES

Sour Cream Cookies

Mix thoroughly:

$\frac{1}{2}$ cup soft shortening
(part butter)

1 cup sugar
1 egg

Stir in:

$\frac{3}{4}$ cup sour cream or buttermilk

1 tsp. vanilla

Sift together and stir in:

2 cups flour
 $\frac{1}{2}$ tsp. salt

$\frac{1}{2}$ tsp. soda

Chill dough. Drop rounded teaspoons full about 2 in. apart on lightly greased cookie sheet. Sprinkle with mixture of sugar and cinnamon ($\frac{1}{4}$ cup sugar to 1 tsp. cinnamon).

Bake until set—Approx. 10 min. at 400 degrees.

MRS. LARRY E. TESH

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DESSERTS

All Star Cling Peach Whip

Put into a 2 quart bowl, 12 marshmallows, 2 tablespoons cherries, $\frac{1}{2}$ cup unsalted nuts, all very finely cut, and $\frac{1}{4}$ cup sugar. Drain well and save juice from one no. 2 $\frac{1}{2}$ can cling peach slices. Save 10 slices. Dice rest of peaches into marshmallow mixture. Soften into a measuring cup 1 tablespoon unflavored gelatin in $\frac{1}{4}$ cup orange juice.

Heat $\frac{1}{2}$ cup peach juice to boiling, remove from heat and add softened gelatin, stirring until dissolved. Stir into peach mixture and chill. Whip until fluffy 1 cup cream. Add and whip until stiff 2 tablespoons lemon juice. Fold whipped cream into peach mixture. Garnish top with peach slices. Chill one hour or until ready to serve. Serves 6.

MRS. CARL REICH, JR.

Apple Crisp

Place in buttered baking dish 4 cups sliced apples. Sprinkle with 1 teaspoon cinnamon, $\frac{1}{2}$ teaspoon salt, $\frac{1}{4}$ cup water. Rub together $\frac{3}{4}$ cup sifted flour, 1 cup sugar, $\frac{1}{3}$ cup butter. Drop over apples. Bake at 350 degrees 40 minutes. Serve warm with cream.

MRS. FRANK CLARK

Baked Apples

Peel and core apples, leaving them whole. Place in a deep pan. Make a syrup of 2 parts brown sugar to 1 part water. Pour over the apples. In each apple put a piece of peppermint candy or $\frac{1}{2}$ of a marshmallow. Sprinkle with cocoanut and bake.

MRS. MOZELLE YOUNTS

From cook book of Rosa Spaugh Foltz

Bread Pudding

2 cups milk
4 cups bread crumbs
2 eggs, beaten
 $\frac{1}{2}$ cup sugar

$\frac{1}{4}$ cup butter, melted
 $\frac{1}{4}$ teaspoon salt
Flavor with vanilla or cinnamon

Scald milk and pour over bread crumbs. Cool and add beaten eggs, sugar, salt, melted butter, and flavoring. Set in pan of hot water (1 inch deep) and bake in 350 degree oven for 1 hour.

MRS. RUTH FISHEL MYERS

Butterscotch Doughnuts

**1 package instant butterscotch
pudding mix
6 doughnuts**

**4 ounces almonds
½ pint whipped cream
1 Hershey bar**

1. Mix instant butterscotch pudding mix according to directions. 2. Slice doughnuts crosswise. 3. Spread butterscotch mixture between halves. Fill hole with mixture and top with whipped cream that has 4 ounces almonds and grated Hershey bar added. Drop almond on top.

MRS. MARY R. SIDES

Caramel Dessert

**1 cup brown sugar
3 slices dry bread, cubed
3 eggs
1 cup milk**

**dash of salt
1 teaspoon vanilla
2 tablespoons butter**

Put the sugar and melted butter in top of double boiler. Add bread cubes. Beat eggs, add milk and flavoring. Pour this over bread. Cover. Cook for 1 hour. DO NOT STIR.

MRS. HOWARD FISHEL

Cherry Tip-Top Dessert

**2 cups sour pitted red cherries
(No. 2 can)**

**2/3 cup sugar
2 tablespoons butter**

Combine sugar with cherries (no juice) in bottom of buttered baking dish and dot with butter.

Cake Mixture

**2 eggs, well beaten
1 cup sugar
1 cup flour
½ teaspoon soda**

**1 teaspoon cream of tartar
½ teaspoon salt
1 cup hot milk
½ teaspoon lemon extract**

Beat the eggs until light yellow and creamy. Add the sugar and continue beating. Sift dry ingredients together and add to the egg mixture. Mix well and add hot milk and lemon. Pour over the cherries and bake until the cake is light to the touch and well browned. May be served with whipped cream. NOTE—Fresh blackberries or canned peaches are good substitutes for the cherries.

MISS MARY CROUSE

Cocoanut Cream Chocolate Chip Pudding

**1 package cocoanut cream pudding
and pie filling mix**

**2 cups cold milk
¼ cup semi-sweet chocolate pieces**

Combine pudding mix and milk in a saucepan and cook, stirring until mixture comes to a full boil. Remove from heat. Add chocolate pieces and stir until partially melted. Serve warm or with cream.

MRS. ALLIE T. SNYDER

Cream Puffs

1 cup flour
½ cup lard

1 cup boiling water
4 eggs

Add lard to water when boiling, add sifted flour all at once and stir vigorously. Remove from fire and cool. Add unbeaten egg one at a time, beating until thoroughly mixed before adding the next egg. Beat thoroughly after all the eggs have been added.

Drop by small spoonful on oiled pan about 2 inches apart, shape round and slightly higher in the center. Bake 30 minutes. Set oven at 425 degrees for first 10 minutes then reduce heat to 375 degrees. When cool open one side and fill with cream filling. This makes 25 medium size puffs.

Cream Filling

1½ cups sugar
1 cup flour
¼ teaspoon salt

4 cups milk
2 eggs
½ teaspoon vanilla

Scald milk, mix sugar, salt and flour, add eggs slightly beaten, mix thoroughly, gradually add scalded milk. Cook in double boiler, stirring constantly until thickened, afterwards occasionally until real thick. Add flavoring and cool thoroughly before filling the puffs.

MISS NANNIE SUE JOHNSON

Freezer Ice Cream

Beat thoroughly
3 eggs
Add:
1 large can evaporated milk

½ pint whipping cream
½ teaspoon salt
1 cup sugar

Mix well and add vanilla for vanilla ice cream or crushed fruit for your favorite fruit ice cream. Add enough milk to fill 1 gallon freezer can to ¾ full. In freezing use 8 parts ice to 1 part salt. When ice cream is frozen, tip freezer to drain off water. Wipe lid carefully. Open can, scrape ice cream off dasher and pack firmly in can. Replace lid (fitted with cork or paper plug). Repack with a mixture of 3 parts crushed ice to 1 part ice cream salt. Cover with heavy cloth. Let stand 1½ to 2 hours.

MRS. TRAVIS HANES

Frozen Lemon Pudding

Chill in a bowl until ice cold ½ cup evaporated milk. Mix the following in a large bowl:

1 egg yolk
3 tablespoons sugar

¼ teaspoon grated lemon rind
1 tablespoon lemon juice

Beat until stiff the white of one egg. Add 2 tablespoons sugar to the egg white. Fold egg white mixture into egg yolk mixture. Whip chilled milk with cold rotary beater until fluffy. Add 1½ tablespoons lemon juice and whip stiff. Fold into egg mixture. Put into ice tray. Sprinkle ¼ cup graham cracker crumbs over top and freeze at coldest temperature. Do not stir.

MRS. RALPH KIMEL

Mint Peach Bavarian Mold

- | | |
|---|---|
| 1 package lemon flavored gelatin | 1 cup crushed pineapple, drained |
| 1 cup boiling water | 2 cups whipping cream |
| 1 cup ice water | ½ cup sugar |
| 2 cups tiny marshmallows | ¼ teaspoon salt |
| 2 cups diced canned peaches, drained | 1 teaspoon vanilla |
| 4 oz. chopped almonds | ¼ teaspoon mint flavoring |

1 Dissolve gelatin in boiling water. Add ice water. 2. Chill. When partially set, beat until light and fluffy. 3. Fold in marshmallows and fruit. Add nuts. 4. Whip cream until stiff. Fold in sugar, salt and vanilla. Add mint. 5. Combine cream with gelatin mixture. 6. Pour into lightly oiled 3 quart pudding pan. 7. Chill 8 to 12 hours.

MRS. MARY R. SIDES

Persimmon Pudding

- | | |
|----------------------------|---------------------------------|
| 1 cup brown sugar | 2 eggs |
| 1 teaspoon cinnamon | ½ teaspoon soda |
| 1 teaspoon allspice | ⅛ teaspoon salt |
| 1 cup persimmons | 1 teaspoon baking powder |
| 1 cup sweet milk | 1 cup flour |

Mix sugar and spices to persimmons. Add milk and eggs, sift soda, baking powder and salt with flour. Pour into pan, lined with wax paper. Bake 20 minutes in moderate oven at 350 degrees.

MRS. R. J. MENDENHALL

Rice Pudding

- | | |
|---------------------------------|------------------------------------|
| 1¼ cups cold cooked rice | ½ cup sugar |
| 2 eggs | ¼ teaspoon salt |
| 2 cups milk | 1 teaspoon vanilla |
| 1 cup raisins | dash of cinnamon and nutmeg |

Cook and cool the rice. Beat eggs until light and thick, and fold in the milk. Lightly mix in the other ingredients. Place in a buttered 1½ quart casserole. Bake at 350 degrees about 1 hour.

MRS. ALLIE T. SNYDER

Spiced Prune Dessert

- | | |
|----------------------------|--|
| 3 eggs | 2 cups flour |
| 1 cup vegetable oil | 1 teaspoon soda |
| 1½ cups sugar | 1 cup buttermilk |
| 1 teaspoon cinnamon | 1 cup prunes cooked, seeded and chopped |
| 1 teaspoon nutmeg | 1 cup nuts |
| 1 teaspoon allspice | |
| 1 teaspoon vanilla | |

Blend sugar and oil. Add eggs. Add dry ingredients alternately with the milk. Add vanilla, nuts and prunes. Pour into buttered pan. Bake at 300 degrees for 45 minutes. When brown remove from stove and while still hot cover with the following:

Buttermilk Icing

1 cup sugar

½ cup buttermilk

½ teaspoon soda

1 tablespoon white corn syrup

¼ cup butter

1 teaspoon vanilla

Boil mixture until it forms a soft ball. Pour over hot cake without beating. (A low pyrex dish is recommended for baking this cake so that cake may be left in the pan until ready to be cut into blocks for serving.)

MRS. CLARENCE LIVENGOOD, JR.

Sugar and Spices

1 cup brown sugar

¼ cup flour

¼ teaspoon salt

1 teaspoon vinegar

1 cup water

¼ teaspoon cinnamon

dash nutmeg

1 teaspoon lemon juice

1 teaspoon vanilla

2 tablespoons butter

Mix flour, sugar and salt, add vinegar and water. Cook on low heat until thick. Remove from heat, cool and then add the rest of ingredients.

Topping

1 cup flour

2 teaspoons baking powder

¾ teaspoon salt

¾ cup milk

3 tablespoons shortening

Sift flour and salt and baking powder, cut in shortening, add milk. Place 5 cups sliced apples in greased pie dish, pour sugar and spice syrup over them. Drop biscuit topping over the apples. Bake at 375 degrees 40 minutes.

MRS. FRANK CLARK

Summer Dessert Delight

1 package each:

Orange Jello, Lime Jello, Cherry Jello

Dissolve each in 1½ cups water. Pour into 8 inch square pans. Combine 1 cup pineapple juice and ¼ cup sugar. Beat and use to dissolve 1 package Lemon Jello. Add ½ cup cold water and chill until syrupy. Whip 2 cups cream and fold into lemon gelatin mixture. Cut orange, lime and cherry jello into ½ inch squares and fold into lemon mixture.

MRS. MARY R. SIDES

Sweet Potato Pudding

2 cups cooked sweet potatoes,
mashed
1 cup brown sugar
¼ cup margarine, melted

2 eggs, separated
½ cup orange juice
½ cup diced marshmallows
½ cup crushed pineapple

Mix all ingredients together except egg whites and bake in 400 degree oven for 25 minutes. Beat egg whites and pile on top of pudding. Return to oven long enough to brown meringue.

MRS. JAMES CULLER

Tapioca Pudding

1 egg, slightly beaten
3 tablespoon tapioca
1/3 cup sugar

⅛ teaspoon salt
2¾ cups milk
¾ teaspoon vanilla

Mix the slightly beaten egg, tapioca, sugar, salt and milk in a saucepan. Cook and stir over medium heat until mixture comes to a full boil. Remove from heat, and add vanilla. Let stand for 15 or 20 minutes.

MRS. ALLIE T. SNYDER

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Orange - Butterscotch Torte

Make this the day before serving

**6 eggs
1 1/4 cups sugar
3/4 tsp. almond extract
1/4 cups sifted flour
1 tsp. baking powder**

**1/4 tsp. salt
1 cup chopped walnuts
2 cups graham cracker crumbs
Orange-butterscotch sauce
2 cups heavy cream**

Beat eggs on high speed of electric mixer for 5 minutes. Gradually add sugar, beating until soft peaks form (about 5 min.) Add almond extract.

Sift together flour, baking powder and salt, add graham cracker crumbs. Fold crumb mixture, about 1/2 cup at a time, into beaten eggs, Fold in nuts, pour in greased (13 x 9 x 2) baking pan.

Bake in slow oven 325 degrees 30 to 35 minutes. Cool, turn out on plate. Make orange-butterscotch sauce. Spread 2/3 of sauce over cake.

Whip heavy cream until stiff peaks form. Spread whipped cream over top and sides of cake. Dribble remaining sauce in lines over whipped cream, cut to marble size.

Refrigerate at least 8 hours. Cut into 18 to 21 pieces.

ORANGE - BUTTERSCOTCH SAUCE

Combine in saucepan 1 cup brown sugar, 1/4 cup butter, 1/2 cup frozen orange juice concentrate, 2 tbsp. flour, 1 beaten egg and 1/4 tsp. salt. Bring to boil over medium heat, cook until thick (about 4 min.) stirring constantly. Cool slightly.

CARMEL LIVENGOD

Persimmon Pudding

**2 cups persimmon pulp
3 whole eggs
1 1/2 cups sweet milk
1 3/4 cups sugar
2 cups sifted plain flour
3 tbsp. butter**

**1 tsp. salt
1/2 tsp. soda
1 tsp. cinnamon
1 tsp. nutmeg
1 tsp. allspice**

Bake at 375 degrees for 45 to 60 minutes.

MRS. DELLA KNOUSE

Persimmon Pudding

**1 quart persimmons
3 cups milk
3 cups flour
1 1/2 cups sugar**

**2 eggs
butter, size of egg
pinch of salt
spices if you like**

Mix flour and sugar, put persimmons through sieve, mix milk with persimmons, add flour, sugar and eggs. Bake in oven until firm.

**BY JOHN WESLEY CLAY
sent in by MRS. ELLA MYERS ELLER**

Cheese Pudding

Dissolve 1 package of lemon jello in 1 cup of boiling water. Add 1 lg. pack of Philadelphia Cream Cheese and 1 cup of sugar. Let dissolve. Then add 1 teaspoon of vanilla flavoring, 1 can of evaporated milk. Chill and whip.

Place in bottom of dish graham cracker crumbs and crushed pineapple. Pour in filling and put remaining cracker crumbs on top. Chill again.

MARGARET MENDENHALL FREEDLE

Frozen Butterscotch Dream

2/3 cup sugar

1/4 cup water

1 unbeaten egg white

1 tsp. lemon juice

1 tsp. vanilla

1 cup whipping cream, whipped

**1 3-5/8 oz. pkg. Butterscotch
instant pudding mix**

1 cup milk

3/4 cup walnuts

Combine sugar, water, egg whites, lemon juice and vanilla. Beat till peaks form. Fold in whipped cream. Combine pudding mix and milk. Put in mixture. Add walnuts. Put in baking dish. Freeze 6 to 8 hours.

MRS. CHARLES REDDEN

Peach Porcupines

6 canned cling peach halves

6 fig bars

2 tbsp. syrup from peaches

1 egg white

dash of salt

3 tbsp. sugar

few drops of almond extract

Drain peaches. Crumble fig bars and mix with syrup. Let stand a few minutes. Beat egg white with salt until stiff; gradually beat in sugar. Beat in extract.

Arrange peaches in baking dish; fill with fig bar mixture and top with meringue. Bake in 350 degree oven for 15 minutes or until lightly browned. Serve warm or cold. 6 servings.

MARY CROUSE

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Banana Scallops

6 firm bananas
¾ cup fine corn flakes or
cracker crumbs
1 tsp. salt

1 egg, slightly beaten or
¼ cup evaporated milk
melted fat or oil

Peel bananas and slice crosswise into pieces one inch thick, add salt to egg or undiluted milk. Dip banana slices into egg or milk. Drain, roll in corn flakes or cracker crumbs. Deep fat fry in hot fat until brown and tender. Drain on absorbent paper. Serve hot.

MRS. CLAY E. BECKEL

Blueberry Delight

Crust:

1 cup flour
¼ cup brown sugar
½ cup nuts

Mix in pan, cut 1 stick butter over this and bake 15 min. at 325 deg.

Mix:

1 lg. cream cheese
¾ cup sugar
1 tsp. vanilla

Whip ½ pint whipping cream and fold together. Pour over crust. Let set and pour blueberries, cherry or favorite filling on top. Wilderness Fruits in cans are best.

MRS. TRAVIS HANES

Yum-Yum

Crust:

Mix 3 cups graham cracker crumbs
1½ sticks melted butter
Cream ¾ cup sugar
8 oz. cream cheese
Beat well 2 pkgs. Dream Whip with
1 cup milk (cold)

Put ½ cream in pie crust, add fruit then remainder of cream and sprinkle top with crumbs. 1 can Blueberry Pie Filling or your favorite. Chill.

MRS. DELLA KNOUSE

Vanilla Ice Cream

6 eggs well beaten
1 can Eagle Brand sweetened
condensed milk
1½ cups sugar or to taste

1½ tbsp. vanilla
2 quarts milk
pinch salt

MRS. EMORY LINEBACK

Apple Nut Torte

4 eggs
3 cups sugar
8 tbsp. flour
5 tsp. baking powder

½ tsp. salt
2 cups chopped tart cooking apples
2 cups chopped pecans or walnuts
2 tsp. vanilla

Beat whole eggs until frothy and lemon colored. Add other ingredients in above order. Pour into well-buttered baking pan about 8 x 12 inch. Bake 45 minutes, until crusty and brown, in 325 degree oven.

To serve, scoop up with spatula—keeping crusty portion on top—and cover with whipping cream or alone.

MRS. TRAVIS HANES

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MEATS and MEAT SUBSTITUTES

Bacon Cheese Toast

Beat an egg well with rotary egg beater, add salt, pepper and grated American cheese, adding enough cheese to make the mixture smooth enough to spread on slices of bread. Place slices of bacon on top. Brown in heated oven. Serve hot.

MRS. JAMES E. DICKERSON

Baked Ham

Bake ham, any size, at 30 minutes per pound in oven at 325 degrees. (Example, 5 pound ham takes 2½ hours.)

Thirty (30) minutes before ham is done, remove from oven and remove skin. Make a paste of ¾ cup of brown sugar, 1 teaspoon ground cloves (or use whole cloves and score ham), 2 tablespoons of fruit juice (orange or pineapple). Spread this mixture over ham and bake in oven the remaining 30 minutes.

MRS. FORREST REDDEN

Baked Salmon

1 can (lb.) salmon
1 cup bread crumbs
1 cup sweet milk

1 egg
1 tablespoon butter
salt and pepper to taste

Combine bread crumbs and milk with egg and add salmon. Form into loaf and bake in the oven at 350 degrees until browned. Bacon slices may be placed on top when loaf is placed in oven. Place on platter and pour garden peas around loaf and serve. Tomato salad goes well with this.

MRS. J. A. MILLER

Barbecued Chicken

2 to 3 lbs. chicken
2 tablespoons fat
1 onion, chopped
½ cup water
1 teaspoon salt

3 tablespoons vinegar
2 tablespoons brown sugar
½ tablespoon prepared mustard
1 tablespoon Worcestershire
1 can tomato Sauce

Quarter chicken and brown in hot fat, remove to baking pan. Brown onion in fat, add remaining ingredients. Simmer 30 minutes. Pour over chicken. Bake uncovered in 325-350 degree oven one hour.

MRS. HAL ESSICK

Barbecued Frankfurters

Fry ½ cup chopped onion until clear

Add:

2 teaspoons sugar (brown)

¾ teaspoon dry mustard

¼ teaspoon salt

⅛ teaspoon pepper

½ cup catsup

½ cup water

3 tablespoons vinegar

Mix well. Let boil slowly for 5 minutes. Split and place in baking dish 8 frankfurters. Pour sauce over them. Bake 30 minutes at 350 degrees. Baste every 10 minutes.

MRS. J. F. HEDGECOCK, JR.

Barbecued Spareribs

3 lbs. spareribs

1 medium onion, chopped

2 tablespoons vinegar

4 tablespoons lemon juice

2 tablespoons brown sugar

⅛ teaspoon pepper

1 cup catsup

3 tablespoons Worcestershire sauce

½ tablespoon ground mustard

1 cup water

1 tablespoon celery salt or

½ cup celery, chopped

1 teaspoon salt

Brown spareribs on both sides in skillet. Place ribs in roasting pan. Pour off drippings. Brown onion in 2 tablespoons drippings, then add remaining ingredients and bring to boil. Pour sauce over spareribs in roasting pan. Cover. Cook about an hour, basting occasionally with the sauce in 350 degree oven. These may be steamed on top of stove on simmer until tender.

MRS. FRANK L. CLARK

Barbecue Sauce

Grind and mix:

2 dozen tomatoes

3 green peppers

3 onions

½ cup sugar

2 tablespoons salt

1 tablespoon cloves

1 tablespoon nutmeg

1 tablespoon ginger

1 tablespoon allspice

1 quart vinegar

Cook slow for three hours.

MRS. JAMES WEISNER

Beef Casserole

¾ lb. ground beef
1 egg
½ cup breadcrumbs
⅔ cup milk
1 teaspoon salt
⅛ teaspoon pepper

1—1 lb. can baked beans
½ cup catsup
2 tablespoons brown sugar
2 tablespoons vinegar
1 tablespoon worchester sauce
½ cup chopped onions

Combine meat, egg, breadcrumbs, milk, salt, and pepper, and make 8 meat balls. Brown in frying pan in small amount of Mazola Oil. Put beans in casserole and place meat balls on top.

Mix catsup, brown sugar, vinegar, worchester sauce, and chopped onions and pour over meat balls and beans. Cook in 350 degree oven for 20 minutes with cover and 20 minutes without cover.

MRS. Wm. J. FISHEL

Beef Loaf

Grind: 3 large peppers, 1 large onion
Add: 1 cup cracker crumbs or lightly crushed cornflakes.
Drain, reserving the juice: 3½ cups tomatoes

Combine the vegetables and add:
1 lb. ground beef
1 lb. ground pork
½ teaspoon salt
⅛ teaspoon paprika

Shape these ingredients into a loaf. Dredge it with flour. Cover it with 5 or 6 slices of bacon. Bake the loaf for one hour at 350 degrees. Baste it frequently with tomato juice. Makes 8 or 10 servings.

MRS. LEVI BARGOIL

Beef Roll-ups

Make a Barbecue Dressing by mixing together:

¼ cup Tomato catsup
½ cup water
¼ teaspoon salt

¼ teaspoon dry mustard
Sprinkle of Chili Powder

Spread this dressing on 4 to 6 pieces of thinly sliced Beef steak. Prepare the following filling.

1 onion, diced
4 pieces celery, finely diced

1 green pepper, finely diced
¼ teaspoon poultry seasoning

Mix the filling together and spread this on the steak also. Then roll steak like a jelly roll and fasten with tooth picks. Put beef roll-ups into baking dish with ¾ cup mixed vegetable juice or any left over Barbeuce dressing and bake for 1½ hours at 350 degrees.

MRS. JAMES CULLER

Beef Roast Dinner

3 or 4 lbs. beef roast
4 tablespoons flour
salt to taste

8 whole carrots
8 whole irish potatoes
8 whole onions

Brown roast in heavy aluminum kettle or iron frying pan, in some lard. Add flour and salt to lard in pan and brown. Add water to partly cover the roast. This will thicken some. Cover kettle and cook until done. Lift roast out and add carrots, potatoes and onions. Cook until done. You may add more vegetables if your meal requires more. If roast is browned in frying pan, after water is added remove and put in kettle large enough to cook vegetables.

MRS. PEARL S. SHORE

Broiled Steak

1 Porterhouse or sirloin steak
salt and pepper

2 tablespoons butter

Select a steak at least 1½ inches thick. Heat broiler for 10 minutes with regulator set at 550 degrees. Arrange steak on a rack. Place rack 4 inches under heat. For well done steak broil 12 minutes, season with salt & pepper, turn and broil on other side for same length of time. Remove to a hot platter. Place butter on top of steak, sprinkle with salt and pepper and serve at once. Allow ½ lb. of meat per person.

MRS. J. RALPH REICH

Burger Barbecue

1 lb. ground beef
1 tablespoon fat
½ cup chopped onion
¼ cup chopped celery
¼ cup chopped green pepper
1 tablespoon sugar

1 cup tomato sauce
¼ cup catsup
1 tablespoon vinegar
1½ teaspoons Worcestershire sauce
1 teaspoon salt
Dash pepper

Brown meat slowly in hot fat. Add onion, celery, and green pepper; cook until tender but not brown. Stir in remaining ingredients. Simmer about 10 minutes or until mixture is thick. Serve in toasted hamburger buns.

MRS. FRANK L. CLARK

Chicken Dumplings

2 cups self-rising flour
1/3 cup lard

¼ to ½ cup milk

Cut lard into flour. Add milk to make stiff dough. Use buttermilk if prefer. Roll ⅛ inch thick and cut in strips. Drop in boiling broth. Cook uncovered 15 to 20 minutes.

MRS. FRANK L. CLARK

Old Fashioned Chicken Pie

Cook 5 or 6 lb. hen until done enough for meat to fall off of bones. Remove from chicken stock and cool. Remove all meat from bones and chop up coarsely.

Prepare pastry as follows:

2 cups sifted flour

1 tablespoon salt

¾ cup shortening

Mix well. Add enough cold water to make a stiff dough. Roll out half of dough and place in a 9 inch pie pan. Take 2 cups of chopped chicken, add ½ teaspoon salt, ¼ teaspoon pepper. Place in rolled crust. Add ½ cup of the stock in which the chicken was cooked. Sprinkle over mixture 1 tablespoon flour. Roll the other half of crust, wet the lower crust, and place top over chicken mixture. Pinch or crimp edge of pie, sealing well. Cut two or three small gashes in pie for steam to escape. Grease top of pie with melted butter. Bake at 400 degrees for 30 to 40 minutes or until nice and brown. Serve warm. The 6 lb. hen will make three 9 in chicken pies.

MRS. C. M. ZIMMERMAN

Chili and Beans

2 tablespoons fat

1 lb. hamburger

1 onion, sliced

can of tomato paste

2 tablespoons of hot sauce

1 can water

1 pint cooked pinto beans

1 tsp. (scant) chili powder

Brown hamburger and onion in fat. Add all the other ingredients and boil.

MRS. BUFORD SHELTON

Chili for Hot Dogs

½ lb. hamburger

1 tablespoon margarine

salt to taste

½ bottle catsup

2 tablespoons chili powder

Combine all ingredients. Cook slowly about 30 minutes to 1 hour.

MRS. HERMAN E. FOLTZ

Corn Burgers

Put into skillet 2 tablespoons shortening. When shortening is hot add one lb. ground lean beef, ¼ cup finely cut onions, ¼ cup finely cut green pepper. Cook over medium heat until meat loses its red color. Stir with fork to break up the meat. Sprinkle over meat then stir in: 1 tablespoon flour, 1 teaspoon salt and ⅛ teaspoon pepper. Mix in ½ cup catsup or chili sauce, 2 cups drained whole kernel corn, cover and cook over low heat 15 to 20 minutes or until corn is tender. Stir occasionally while cooking. Stir in ½ cup evaporated milk. Heat until steaming hot, but do not boil. Spoon meat mixture into 8 split and toasted sandwich buns. Serve hot.

MRS. LEVI BARGOIL

Eat More

2 cups spaghetti or noodles
2 tablespoons butter
2 cups celery, diced
1 lb. ground beef

2½ cups cooked tomatoes
2 teaspoons salt
pepper to taste
buttered crumbs

Cook spaghetti or noodles until tender, or about 20 minutes, in boiling salt water, then drain. Brown the beef in hot butter in a frying pan. Add to this the celery, tomatoes, spaghetti, salt and pepper. Mix well. Then pour into well greased baking dish. Cover with buttered crumbs, bake 1 hour in a moderate oven 350 degrees. This is a complete meal, combined in one dish.

MRS. CLARENCE PADGETT

Frank and Kraut Barbecue

1 lb. franks
1/3 cup chopped onions
2 tablespoons fat
¾ cup catsup
¾ cup water

1 tablespoon brown sugar
½ teaspoon mustard
3 to 4 cups sauerkraut, well drained

Brown onions in fat in skillet. Add catsup, water, brown sugar and mustard. Simmer five minutes.

Put sauerkraut into casserole. Place franks on kraut and push them down into it. Pour barbecue sauce over all. Bake in moderate oven, 375 degrees, 30 minutes.

MRS. MARY R. SIDES

Frankfurters in a Blanket

Make regular biscuit dough. Roll out about ¼ inch thick and cut in rectangulars about 3 inches wide and slightly longer than a frankfurter. Place frank in center of dough and top lightly with mustard and relish, if desired. Roll dough around frank and bake in 425 degree oven for about 10 to 12 minutes.

MRS. LEVI BARGOIL

Frank Potato Cheese Bake

1 lb. frankfurters cut in 1/3
2 cups cooked potatoes, quartered
or sliced

1 No. 2 can onions or 1 medium
onion, minced
salt, pepper, paprika
2 cups cheese sauce

Place potatoes and onions in bottom of casserole dish. Sprinkle with salt, pepper and paprika. Add cut franks and cover with cheese sauce. Bake until cheese bubbles.

MRS. CLARENCE LIVENGOD, JR.

Fried Chicken With Gravy

1. Put into a bowl 1 cup evaporated milk, 2 eggs. 2. Dip into milk a piece at a time, 2 to 3 lb. frying chicken, cut in pieces. 3. Save milk for making gravy. There should be one cup. If not, add enough milk to make the amount needed. 4. Roll pieces of chicken in a mixture of: $\frac{1}{2}$ cup flour, $1\frac{1}{2}$ teaspoons salt, $\frac{1}{8}$ teaspoon pepper. 5. Brown chicken slowly in $\frac{1}{4}$ inch hot fat in skillet about 30 minutes, or until drumstick is tender when pierced with a fork. Remove chicken and keep hot. 6. Drain off all fat, then return to skillet: 2 tablespoons fat. 7. Mix well into the fat in skillet: 2 tablespoons flour, $\frac{3}{4}$ teaspoon salt, pepper. 8. Stir in: 1 cup water. 9. Boil and stir 2 minutes. Stir in the milk and heat until steaming hot but do not boil. Serve with the fried chicken.

MRS. MARY R. SIDES

Good Barbecue Sauce

1 quart vinegar
1 lb. butter
1 pint mustard
1 bottle catsup

1 bottle Worcestershire sauce
1 tablespoon salt
red and black pepper
dash of sugar

Mix all ingredients and let come to boil.

MRS. R. J. MENDENHALL

Ham and Potato Casserole

2 tablespoons butter
 $\frac{1}{4}$ cup onion, chopped
1 can cream celery soup
 $\frac{1}{2}$ cup milk
 $\frac{1}{2}$ cup cheese

2 tablespoons pimento
2 tablespoons parsley or green pepper, chopped
3 cups cooked potatoes, diced
2 cups ham, ground or diced

Cook onion in butter until soft, but not brown. Add soup, milk and $1\frac{1}{2}$ oz. cheese. Heat and stir until cheese melts, then add diced potatoes, ground ham and parsley or green pepper. Put into a buttered casserole, sprinkle remaining cheese on top and bake in moderate oven 350 degrees for 35 to 45 minutes. Serves 6.

MRS. MARY R. SIDES

Hamburger in a Blanket

Lightly brown 1 lb. ground beef, 1 onion in 1 tablespoon bacon grease. Add salt and pepper. Put 8 cabbage leaves in hot water until soft enough to manage. Now mix $1\frac{1}{2}$ cups partially cooked rice with the hamburger mixture. Dip a tablespoon or more of the mixture into a cabbage leaf. Fold the cabbage leaf over and under and place in a baking dish. Fill all cabbage leaves and place in dish, then pour 1 cup tomato juice or canned tomatoes over this and cover top with strips of bacon. Bake at 400 degrees for 1 hour.

MRS. LOIS MYERS DALE

Hamburger Pie

- | | |
|---------------------------------------|---------------------------------|
| 1 cup chopped onion | ¼ teaspoon pepper |
| 1 cup finely chopped celery | dash of chili powder |
| 2 tablespoons hot fat | 1 cup diced raw potatoes |
| 1 lb. ground beef | 1 teaspoon salt |
| 2 cups drained canned tomatoes | |

Saute onions and celery in hot fat. Stir in ground beef, season with salt, pepper and chili powder. Break up meat and cook until brown, add raw potatoes, drained canned tomatoes. Simmer 30 minutes. Meanwhile make a pastry for 2-crust pie, using the following:

- | | |
|-----------------------------|--|
| ¾ teaspoon salt | 2/3 cup shortening |
| 2½ cups sifted flour | 1/3 cup ice water (approximate) |

Line 8 inch baking dish, 1 inch deep, 1 quart capacity with 2/3 of the pastry. Pour meat mixture into baking dish, fasten ½ inch pastry strips across top. Bake about 30 minutes in hot oven. Serve hot.

MRS. JESSE SWAIM

Hamburgers

- | | |
|-----------------------------------|------------------------------------|
| 1 lb ground hamburger meat | ½ teaspoon black pepper |
| 1 egg, 1 teaspoon salt | 4 slices thick sliced bread |

Soak bread in water, then press as much of the water out of the bread as you can. Add this bread to the meat, egg, salt and pepper. Mix thoroughly. Make out in cakes and press flat. Fry quickly in hot fat. Makes 6 average hamburgers.

MRS. BURKE FISHEL

Island-Style Ham and Sweet Potatoes

- | | |
|--|---|
| 6 medium sweet potatoes | 2 tablespoons butter or margarine |
| 1 tablespoon butter or margarine | 2 tablespoons brown sugar |
| ½ teaspoon salt | 1 tablespoon cornstarch |
| 2 cups coarsely cut-up cooked ham | ¾ cup juice drained from pineapple |
| ½ cup green pepper or pimento strips | 2 tablespoons vinegar |
| 1 No. 2 can pineapple chunks, drained | 1/8 teaspoon pepper |
| | pinch nutmeg |
| | milk |

Cook, then mash potatoes; add 1 tablespoon butter, salt, pepper, nutmeg and enough milk to whip potatoes, heat oven. In skillet, saute ham in 2 tablespoons butter, stirring until golden. Add green pepper and pineapple chunks; cook 2 or 3 minutes. Stir in combined brown sugar and cornstarch, then juice and vinegar. Cook, stirring, until clear and thickened. Pour mixture into 9 inch pie plate, drop spoonfuls of potato on top. Bake until bubbling hot (400 degrees F. 20 to 25 minutes).

MRS. MARY R. SIDES

Lima Bean Sausage Skillet

¼ cup chopped onion
½ cup diced celery
2 tablespoons fat

1 cup canned tomatoes
2 cups cooked or canned limas
½ lb. sausage

Cook onion and celery in fat. Add sausage and brown. Add remaining ingredients, cover and simmer 15 minutes.

MRS. CLARENCE LIVENGOD, JR.

Macaroni and Cheese

1½ cups scalded milk
1 cup soft bread cubes
¼ cup chopped pimiento
1 tablespoon minced onion
¼ cup melted butter

1 cup 7 minute macaroni
½ teaspoon salt
1½ cups grated American cheese
⅓ teaspoon pepper
3 beaten eggs

Pour scalded milk over soft bread cubes, and stir pimiento, onion, and melted butter into bread cubes. Cook macaroni in boiling salt water for 7 minutes. Add grated cheese, salt and pepper to mixture and mix slightly. Add slightly beaten eggs and then add the cooked drained macaroni. Fill a 9x13 inch baking dish. Bake 30 minutes at 350 degrees.

MRS. EVERETT L. NIFONG

Main Dish Meat

1 lb. sausage
1 lb. ground beef
2 eggs
1 can tomato juice or pt. of canned tomatoes

2 cups crackers or bread crumbs
little sage salt and pepper
1 green pepper
1 medium onion

Combine and bake in moderate oven 350 degrees for about 1 hour.

MRS. MARGARET HARTMAN

Meat and Spaghetti

Cook 1 package of spaghetti in salt water until done.

Meat Sauce:

1 medium onion, chopped
¼ cup chopped green pepper

Brown in 2 tablespoons of shortening and add:

1 lb. ground beef, brown and cook with vegetables for 5 minutes

Add: 2 cups tomato juice and tomato catsup, mixed or 2 cups diluted tomato puree)

2 teaspoons chili powder
1 tablespoon Worcestershire sauce
1 tablespoon sugar
1 teaspoon salt
½ teaspoon black pepper

Cook meat and all ingredients together for 10 minutes at low heat. Place spaghetti in casserole and pour meat sauce over it. Sprinkle top with 1 cup of grated cheese. Place in oven at 350 degrees and bake for 25 minutes.

MRS. FORREST REDDEN

Meat Balls with Spanish Rice

1 lb. ground beef
1 egg, beaten
½ cup fine, dry bread crumbs
1/3 cup milk
1/3 cup catsup

1½ teaspoons salt
⅓ teaspoon pepper
1½ teaspoons Worestershire sauce
1 teaspoon chili powder
¼ cup fat

Mix all ingredients except fat, and shape in 12 balls. Brown in hot fat. Remove balls and brown ½ cup uncooked rice in fat. Add ½ cup chopped onions and 2 tablespoons chopped green pepper and cook until tender. Stir in 1 can cream of tomato soup and 1½ cups water, 3 whole cloves, 1 bay leaf, ¾ teaspoon salt and 1 teaspoon of sugar. Cover and cook over low heat for 35 minutes. Add meat balls, pushing them down into the rice, cover and cook for 10 minutes. Makes 4 to 6 servings.

MRS. ALBERT HARTMAN

Meat Loaf

1½ lbs. of beef and pork (ground)
2 tablespoons chopped celery or
onion
salt and pepper

1 egg
1½ cups bread crumbs
add sweet milk to moisten

Mix all ingredients thoroughly, place in a loaf pan, press firmly until molded shape of your pan. Run a sharp knife around the loaf, turn out on roasting pan. Put 3 or 4 slices of bacon over the top of loaf, place in moderate oven 350 degrees and bake for 2 hours basting every 15 minutes with hot water or meat stock. Serve with tomato sauce, brown gravy or allow to stand and slice cold.

MRS. ELLA ELLER

Noodles with Ham

1 cup flour
dash oregano
1 egg

¼ teaspoon salt
dash black pepper
1 tablespoon water

Put flour in bowl; add salt, oregano and pepper, mixing well. Make well in flour, drop in egg and water and begin to mix with a fork. Mix until a stiff dough is formed, adding more flour if necessary, knead thoroughly.

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When dough is no longer sticky, place on well floured surface and roll as thin as possible. Spread on towel and allow to dry. When dry, cut, or break, into stripes or pieces. Most delicious when cooked with a ham bone for 30 minutes or until tender. The original recipe came from my German-Dutch Great Grandmother.

MRS. L. E. TESH

Old-Fashioned Beef Stew

Select a 2 lb. chuck or bottom round (cut in 2 inch pieces). Roll meat in Seasoned flour.

Brown thoroughly in — 1 tbsp. fat	1 cup diced celery
Cover with 1 quart hot water	½ cup diced onion
Simmer 2 hours, adding water if necessary. Add:	1 cup diced carrots
	1 green pepper, diced
2 cups diced potatoes	1 tablespoon salt

Cook until vegetables are tender, about 30 minutes. If desired, thicken liquid for gravy. The flavor of this stew gets better each time it is reheated.

MRS. SAM REICH

Oven Fried Chicken

Good pieces of 2 broiler-fryer chickens	1 stick margarine
1½ cups rice krispy or cornflakes crumbs	1½ teaspoon salt
	½ cup milk
	⅓ teaspoon pepper (optional)

Combine crumbs with salt, and pepper. Melt margarine in large broiler pan lined with aluminum foil. Dip chicken pieces in milk, then roll in seasoned corn flakes crumbs. Place pieces in pan, rolling them in melted margarine, skin side up. Do not crowd. Bake in moderate oven 350 degrees about one hour, or until tender. No need to turn while baking.

MRS. JAMES E. DICKERSON

Oven Fried Sesame Chicken

2 ½ lb. chicken cut up	Mix 1 egg and ½ cup milk in bowl.
Dip chicken in the egg mixture and roll in the following dry mixture.	
1 cup flour	2 teaspoons paprika
1 tablespoon baking powder	¼ teaspoon pepper
2 teaspoons salt	2 tablespoons sesame seeds

Melt 1 stick margarine or butter in shallow baking pan. Place floured pieces of chicken in pan, turn to coat with butter. Then bake skin side down in single layer. Bake in 400 degree oven for 30 minutes, turn chicken and bake another 30 minutes or until tender. If chicken cannot be served at once, cover with foil and leave in oven.

MISS MARY CROUSE

Pork Chops with Barbecue Sauce

**6 Pork chops
flour**

barbecue sauce

Wipe the pork chops with a damp cloth and dust with flour. Sear on both sides until browned, then place 1 tablespoon of sauce on each chop. Reduce heat, cover and cook slowly 5 to 8 minutes. Turn chops and place 1 tablespoon of sauce on other side. Cover and cook slowly until tender, about 40 minutes. Serve with sauce.

Barbecue Sauce

4 tablespoons minced onion

1 cup tomato puree

¾ cup water

2 tablespoons Worcestershire sauce

1 teaspoon salt

1 teaspoon paprika

1 teaspoon chili powder

½ teaspoon pepper

¼ teaspoon cinnamon

dash ground cloves

Combine all ingredients in order listed. Heat to boiling and use as directed above.

MRS. RACHEL MYERS HAMMOND

Pork Chops with Cranberries

**6 pork chops
salt, pepper, fat**

2 cups cranberries

Pre-heat Dutch Oven. Add 2 tablespoons fat, melt and add pork chops. Brown on both sides, season. Cover and reduce heat. Cook 25 minutes, add 2 cups cranberries mixed with a little sugar. Cook 15 minutes more.

MRS. WALTER MIZE

Potted Meat Stuffed Peppers

Soften 2 slices of toast in water; add 1 large can potted meat, ¼ cup tomato catsup. Fill peppers that have been halved and boiled for 7 minutes in salt water with mixture. Bake in 350 degree oven for 30 to 45 minutes.

MRS. HAL ESSICK

Pot Roast

**3½ to 4 lbs. beef roast (chuck,
round or rib)**

6 potatoes, peeled

6 small onions

6 carrots

salt and pepper

Brown roast on all sides over medium high heat in Dutch Oven. Cover and reduce heat to low. Cook for 2 to 2½ hours until nearly done. Arrange vegetables around roast. Baste with meat juice and sprinkle with salt and pepper. Recover and cook 30 to 40 minutes longer, or until vegetables are tender.

MRS. WALTER MIZE

Roast Hen

Place either a freshly dressed hen or a frozen one in a self-basting roaster. Roast at about 285 degrees for about 4 hours or until done. (Do not add water or salt. Salt will draw out too much of the juices.) Turn two or three times during the roasting period.

MRS. HOWARD F. TESH

Sausage Pie

**1 lb. country sausage
2 tablespoons flour**

**2 cups water
¼ teaspoon black pepper**

Break sausage into small pieces and add water. Let boil 10 minutes. Drain off excess fat. Prepare your favorite pastry. Line a 9 inch pie dish with pastry. Add sausage and water, flour and pepper. Cover with pastry. Top with crumbs. Cut vents in crust.

CRUMBS

Mix ¾ cup flour with 2 tablespoons melted margarine and mix until crumbly. Bake in 375 degree oven 45 minutes or until brown.

MISS MARY CROUSE

Savory Tip Roast

**1 4 to 5 lb. tip roast
1 tablespoon brown sugar
1 tablespoon salt
1 3 inch piece fresh celery, chopped
or ½ teaspoon celery salt**

**½ teaspoon majoram
¼ teaspoon black pepper
2 tablespoons tomato ketchup
2 tablespoons sweet vinegar**

Place seasonings in measuring cup and thoroughly mix, adding enough water to make one cup liquid. Place roast in heavy covered pan or skillet on top of stove on medium high heat. Pour seasoned liquid over meat. Rinse cup with 1 cup water and add to meat. Cover and when steam begins to escape reduce heat to low or simmer and cook slowly for 4-5 hours until tender. Slice and serve with gravy from skillet.

MRS. L. E. TESH

Scotch Beef Pie

**1 ½ lbs. pure ground beef
1 medium onion, finely chopped
3 stalks celery, finely chopped
1 can Campbells condensed
Tomato Soup**

**1 large carrot, finely chopped
1 large bell pepper, finely chopped
(optional)
Accent to taste**

Saute finely chopped vegetables in two tablespoons of butter until soft and tender. Add ground beef and saute together until meat has lost its red color. Remove excess fat, add tomato soup to meat and vegetable mixture, bring to boil and allow to simmer over low heat for 5 minutes. Add accent and salt to taste. Allow to cool. Line pie tin with pie crust, fill with meat filling, continue as for any two crust fruit pie. Bake at 400 to 425 degrees until top and bottom crusts are nicely browned. Serve with brown gravy, mushroom sauce or diluted condensed tomato soup.

MISS WANDA FISHEL

Southern Souffle Stuffing

3 cups dry bread cubes
½ cup chicken broth
1 4 oz. can pimento, chopped
1 teaspoon poultry seasoning
¾ cup corn meal
½ cup diced celery
Dash of pepper

1 teaspoon sage
1 teaspoon dried parsley flakes
1 egg, beaten
6 tablespoons butter
1 cup milk
½ teaspoon salt
1 tablespoon baking powder

Combine bread, chicken broth, pimento, onion, seasonings, egg, and melted butter. In saucepan mix cornmeal, milk celery, salt and pepper, cook over medium heat, stirring, about 5 minutes until thick. Cool slightly. Pour over bread mixture; sprinkle with baking powder and blend. Stuff turkey or chicken. Use more seasonings if you prefer.

If you like to cook the turkey without stuffing you may leave off the butter if you have plenty of rich broth and use enough broth to make the stuffing moist and bake in a buttered pan.

MRS. FRANK L. CLARK

Spaghetti Meat Sauce

½ lb ground beef
¼ cup olive oil (or butter)
1 green pepper, chopped
1 onion, chopped

1 medium can tomatoes
1 can tomato paste
2 teaspoons salt
2 cups water

Put beef, oil, pepper, onion in a sauce pan and fry about 10 minutes or until brown. Then add tomatoes, tomato paste, salt, and water. Let simmer about one hour, stir occasionally.

MRS. HERMAN E. FOLTZ

Stuffed Peppers

8 green peppers
1 small onion
1 lb. ground beef
4 medium tomatoes (2 cups chopped)

2 tablespoons grease
1½ cups fresh corn
salt and pepper
buttered crumbs

Cut tops and remove seeds from peppers and cook in boiling water 5 minutes. Invert to drain. Brown onions and beef in hot grease, add tomatoes, corn and seasoning. Stuff peppers in greased muffin pan containing 1 tablespoon hot water and bake uncovered in moderate oven 325 degrees for 1 hour.

MRS. BERTHA FOLTZ

Sugar Cured Meat

1 cup salt
1 heaping tablespoon black pepper
Sprinkle with Borax

2 heaping tablespoons red pepper
3 heaping tablespoons sugar

For about a 25 lb. piece of meat. Wrap tight in brown paper and cloth.

MRS. MARY R. SIDES

Swiss Steak

1 large sirloin steak, 1 pint tomatoes or juice. Salt steak and rub well with flour and beat. Put into hot frying pan in small amount of fat. Brown quickly on each side. Cover with the tomatoes. Cover and cook over low heat until tender. Add a little water if needed.

MRS. CLIFFORD MYERS

Tasty Spaghetti Sauce

2 medium onions, chopped fine

1 Bell pepper, chopped fine

Cook the above in bacon grease about 5 minutes. Add 1 lb. hamburger and brown in grease with pepper and onion. Then add:

1 pint tomatoes

1 teaspoon black pepper

1 can tomato paste

Dash of red pepper or Texas Pete

1 garlic bud

1 heaping teaspoon Chili powder

1 tablespoon salt

1 teaspoon Worcestershire Sauce

Mix well and simmer for 1 hour, stirring often. Serve on boiled spaghetti, sprinkle with grated cheese. This freezes well.

MISS MARY CROUSE

Tuna Mushroom Scallop

1 can flaked tuna

**1 can condensed mushroom or
celery soup**

1 cup potato chips, crushed

Make a layer of tuna, a layer of soup and a layer of potato chips in a casserole, repeat, ending with potato chips on top. Heat in a 350 degree oven, 15 to 20 minutes.

MRS. J. F. HEDGEcock, JR.

Vegetable Beef Casserole

2½ cups cooked green beans

1 tablespoon minced onion

2¼ cups cooked sliced potatoes

1 tablespoon chopped green pepper

½ lb. ground beef

2¼ cups cooked corn

Saute ground meat, chopped onion and green pepper until brown. Add ingredients that have already been cooked, as listed in recipe and top with tomato wedges, sprinkle with grated American cheese. Bake in 350 degree oven until vegetables are hot and cheese is melted.

MRS. CLARENCE LIVENGOD, JR.

Chicken Pie

Cook stewing hen in salted water until well done. Remove meat from bones, cutting into small pieces. Mix white and dark meat.

Line pie plate with bottom crust. Add 2 cups meat from cooked hen. Add 1½ cups broth, 1 tbsp. flour and a little pepper. Moisten edge of bottom crust and then top with another crust, pressing edges together.

Cut slits in top crust; then sprinkle generously with butter and flour that has been worked together.

Bake 375 degrees until brown.

MRS. JASPER YOUNTS

Old Time Chicken and Dumplings

Cook chicken until tender. Salt and peper to taste.

1 cup flour (or amount as to how many dumplings you need). Add a little salt to flour. Pour hot boiling chicken broth a little at a time over flour, stirring with a spoon to make a stiff dough.

Roll thin and cut into strips. Tear the strips into about 2-inch lengths. Drop in boiling chicken broth and cook 2 or 3 minutes. Serve.

(Use same recipe for ham bone, except add 2 or 3 potatoes according to size. Have dumplings juicy.)

ELLA MYRES ELLER

Chili Beef & Rice Casserole

1 tbsp. shortening
1 lb. lean ground beef
1 sm. green pepper, diced
3 med. onions, diced
1 cup celery, diced
1½ cups rice
1 tbsp. salt

½ tsp. sweet basil
2 tbsp. chili powder
1 can or 2 cups tomatoes
2 cups water
¼ cup sliced pimento-stuffed
green olives

Lightly brown beef in large skillet or Dutch oven. Add green pepper, onion, and celery. Stir in rice, salt, basil, chili powder, tomatoes, water and olives. Cover and cook in 375 degree oven for 30 to 45 minutes.

MRS. LARRY E. TESH

Chili Sauce

1 lb. hamburger
½ cup tomato catsup
½ tsp. salt
2 tbsp. brown sugar
1 sm. onion, diced

2 tbsp. mustard
1 tbsp. chili powder
½ tsp. black pepper
1 tbsp. vinegar

Place hamburger in a pan and cover with water. Let boil for 20 min., adding a little water as it boils dry. Add other ingredients and boil at medium heat for about 30 minutes or until it cooks down to a sauce.

MRS. LOU WEISNER

Glaze Topping for Ham

1 cup pineapple juice
¼ cup brown sugar
¼ tsp. salt

1½ tbsp. corn starch or 3 tbsp.
flour

Cook until thick. Spread on scored ham after whole cloves have been stuck into ham.

MRS. JACK Q. COCKERHAM

Meat Loaf

Combine in bowl:

3 slices soft bread, broken in pieces
1 cup milk
1 egg

1¼ tsp. salt
¼ cup minced onion
1 tbsp. Worcestershire sauce

Stir together thoroughly.

Mix in 1½ lbs. ground beef and meat loaf mixture.

Form into loaf and place in 9-inch loaf pan. Bake 1 hour at 350.

Makes 6 to 8 servings.

MISS GAIL FOLTZ

Meatball Stew

1½ lbs. ground beef
1 egg, slightly beaten
1 cup small bread crumbs
¼ cup finely chopped onion
1 tsp. salt
2 tbsp. shortening
1 can (10¾ oz.) tomato soup

1 can beef broth
¼ tsp. thyme, crushed
1 can (1 lb.) sliced carrots, drained
1 can (1 lb.) whole white potatoes,
drained
1 can (8 oz.) small whole white
onions, drained

Mix beef, egg, bread, onion, and salt; shape into 24 meatballs. Brown in shortening in skillet; pour off fat. Add remaining ingredients. Cook over low heat 20 min.; stir now and then. Top with chopped parsley. 6 servings.

MRS. C. J. MIZE

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BURNER SERVICE

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Sausage and Succotash

1 lb. smoked sausage links
2 tbsp. butter or margarine
2 boxes frozen cut corn, cooked

2 boxes frozen lima beans, cooked
 $\frac{3}{4}$ cup milk
salt and pepper

Peel sausage, slice the round way and brown in the butter. Add corn, lima beans and milk. Heat a few minutes to blend flavors.

MRS. JASPER YOUNTS

Spicy Stewed Chicken

3 lb. chicken
1 lg. onion, cut up

2 tbsp. shortening

Brown chicken in shortening. Add onions and cook until yellow. Add two cans tomato sauce and 1 can water. Then add the following spices:

Salt and Pepper
2 tsp. garlic salt
1 tbsp. sweet basil

1 tbsp. oregano
2 tsp. paprika
1 sm. green pepper, cut up

Turn down on low heat and cook until done. Approximately 45 min. to 1 hour. More water may be added if necessary. Rice goes good with this dish.

MRS. LARRY E. TESH

Swiss Steak

3 or 4 lbs. round steak
(cut 2 inches thick)
1 cup flour
 $\frac{1}{4}$ cup cooking fat

2 onions
2 cups tomatoes or tomato juice
salt and pepper

Season the steak with salt and pepper and place on a well floured cutting board. Cover with flour and pound with meat hammer. Continue to pound flour into steak until it is all taken up by the meat. Brown sliced onions in cooking fat in fryer. Remove onions. Brown steak on both sides in onion flavored fat. Place onion on top and add tomatoes or tomato juice (or 2 cups water may be used) cover and cook slowly for 2 hours.

MRS. BARBARA B. ROGERS

Veal Cutlets

Veal cutlets $\frac{1}{2}$ inch thick. Roll in bread or cracker crumbs.

Dip in—1 egg beaten to which $\frac{1}{2}$ tsp. salt and 2 tsp. water have been added. Roll again in bread or cracker crumbs. Melt butter, fat or drippings in fry pan. Brown cutlets, cover and cook over low heat until tender—about $\frac{1}{2}$ hour. Serve with tomato sauce or tomatoes and rice.

BARBARA B. ROGERS

Chow Mein Casserole

- | | |
|-------------------------------------|------------------------------------|
| 1 lb. hamburger | 1 can Cream of Chicken Soup |
| 1 med. onion, chopped | 2/3 cup uncooked rice |
| 1 cup celery, chopped | 3 tbsp. Soy Sauce |
| 1 can cream of Mushroom Soup | Add water as needed |

Saute meat, onions, rice and celery together with 2 tablespoons cooking oil. Add other ingredients. Put into casserole and bake at 350 degrees for about 1 hour.

Serve casserole with 1 can Chow Mein Noddles. Will serve 4 to 6 persons.

ESTELLE Z. REDDEN

Fried Oysters

Wash and drain fresh oysters, season with salt and pepper, roll in cracker crumbs or cracker meal. Dip in beaten egg and roll again in cracker crumbs. Press each oyster so it will be flat. Drop into hot, deep fat. Fry until golden brown. Drain on absorbent paper. Serve with lemon, catsup or chili sauce.

CAROL B. RING

Pork Chops and Apples

- | | |
|---|-------------------------------------|
| 6 pork chops | 1/4 cup brown sugar (packed) |
| 3 or 4 unpeeled apples, cored and sliced | 1/2 tsp. cinnamon |
| | 2 tbsp. butter |

Heat oven to 400 degrees. Brown chops on all sides in hot fat. Place apple slices in greased baking dish. Sprinkle with sugar and cinnamon; dot with butter. Top with chops. Cover and bake 1½ hours. Approx. 6 servings.

MRS. BOBBY KNOUSE

Roll-In-One Meat Loaf

- | | |
|------------------------------------|---|
| 1 can (10¾ oz.) Tomato soup | 1 egg, beaten |
| 1½ lbs. ground beef | 1 tsp. salt |
| ½ cup fine dry bread crumbs | Dash pepper |
| ¼ cup minced onion | 1 pkg. green beans, cooked & drained |
| 2 tbsp. chopped parsley | |

Combine ½ cup soup with all ingredients except beans. Mix well. On waxed paper, pat into a 12 x 9 inch piece. Spread beans to within 1 inch of all edges; pat into meat. With aid of waxed paper roll meat tightly, jelly-roll fashion, starting at long edge. Seal ends; use waxed paper to transfer to baking dish.

Bake at 350 degrees for 40 minutes. Spoon off fat. Pour remaining soup over loaf. Bake 10 minutes longer. Cream potatoes may be used instead of beans.

MRS. JASPER YOUNTS

Chicken Casserole

Well-seasoned casserole, celery and nuts, add a crunchy texture.

- | | |
|--|---|
| 1 stewing chicken, 3½ lbs. or larger | 1 cup mayonnaise |
| 1 cup chopped celery | 2 tbsp. lemon juice |
| 1 cup walnuts, pecans or almonds, chopped | ¾ tsp. salt |
| 2 tbsp. minced onion | ¼ tsp. pepper |
| 1 (10½ oz.) can condensed cream of chicken soup | Fine buttered bread crumbs or crushed potato chips |
| | paprika |

Steam chicken until very tender, remove meat from bones and cut into bite-size pieces. Mix with remainder of ingredients except potato chips and paprika. Turn chicken mixture into greased 2 qt. casserole. Top with buttered bread crumbs or crushed potato chips. Sprinkle with paprika.

Bake uncovered in moderate oven 350 degrees until bubbly, about 30 min. Makes 6 to 8 servings. Freeze casserole before or after baking.

CARMEL LIVENGOOD

Baked Chicken with Sauce

SAUCE

- | | |
|--------------------------------------|---|
| 1 tsp. Texas Pete | 2 tbsp. brown sugar |
| 2 tbsp. vinegar | 1 tbsp. salt |
| 3 tbsp. tomato catsup | 1 tbsp. chili powder |
| 1½ tbsp. prepared mustard | 2 tbsp. water |
| 1½ tbsp. Worcestershire sauce | 4 tbsp. melted butter or margarine |

Heat till well blended, place chicken in pan or pyrex dish, pour sauce over chicken, cover tightly with foil and bake in oven 300 degrees 2¾ hours. Uncover last 10 minutes to brown top.

This sauce recipe makes enough for 3 fryers. Any unused sauce may be kept in refrigerator for later use.

MRS. JESSE SWAIM

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MISCELLANEOUS

Can Corn (Pint Size)

Cut corn from cob. Don't scrape cob. Fill pint jars with corn leaving $\frac{1}{2}$ inch from top. Add $\frac{1}{2}$ tsp. salt, 1 tsp. sugar. Fill jars with warm water and seal. Process 19 to 20 minutes under 10 lb. pressure.

MRS. JACK Q. COCKERHAM

Soup Mixture

5 qts. real ripe tomatoes
2 qts. corn
1 qt. okra, cut 1 in. thick
2 qts. lima beans

1 qt. string beans
 $1\frac{1}{2}$ qts. carrots, cut 1 in. thick
2 tbsp. full white sugar
2 tbsp. uniodized salt

Peel tomatoes, chop fine and measure, add other vegetables, sugar and salt, put in open kettle, cook until thick stirring often. It is very easily scorched. Process in qt. jars. $1\frac{1}{2}$ hours.

MRS. CLAY E. BECKEL

Strawberry Preserves

Wash one heaping quart of berries, dry thoroughly and cap. Place in large sauce pan with tight-fitting lid. Add one tbsp. vinegar. Cover and bring to a boil. Boil one minute. Remove cover and add 4 cups sugar. Stir gently to mix sugar with berries.

Bring to a boil and simmer 20 minutes uncovered. Remove from heat and pour into a bowl or enamelware container to cool. Pour cold into jars and seal the next day, processing the packed jars for five minutes at the simmering point to prevent the formation of mold.

MRS. ARTHUR FOLTZ

Strawberry Preserves

One quart berries, 3 cups sugar.

Put in kettle the berries and $\frac{1}{2}$ of the sugar, let boil 5 minutes.

Add remaining sugar and boil hard 10 to 15 min. A watery fruit must be cooked longer, turn into earthenware crock or jar. Let stand 24 hours, stirring occasionally. Seal cold in sterilized jars. The small quantity of fruit and short cooking period are the secret of the deliciousness.

MRS. EMORY LINEBACK

PASTRIES

Egg Pastry

3½ cups flour (sifted)

1½ teaspoons salt

1 whole egg

1 cup shortening

1 teaspoon vinegar in

5 tablespoons water

Mix as for plain pastry. After fat is cut into flour, add slightly beaten egg, mixed with water and vinegar. Makes about 4 single crust. Keeps well in refrigerator.

MRS. CLARENCE LIVENGOD, JR.

Graham Cracker Pie Crust

16 graham crackers rolled fine. Butter (melted) enough to moisten crackers, put in bottom of pie pan and on sides then pour in filling.

MRS. BOBBY T. RING

Pastry for 9" One - Crust Pie

1 cup sifted enriched flour

½ teaspoon salt

¼ cup shortening

2 tablespoons water

Mix flour, salt. Cut in shortening. Sprinkle with water, mix with fork. Round into ball. Roll out on lightly floured board 1 inch larger than inverted pie pan. Ease into pan. Flute edge.

MRS. MARY R. SIDES

9 Inch Stir-N-Roll Pie Shell

Pre-heat oven to 475 degrees.

Mix together 1½ cups sifted flour, 1 teaspoon salt. Pour into one measuring cup (but don't stir together) 1/3 cup cooking salad oil such as Wesson, 3 tablespoons cold whole milk, or 1 tablespoon undiluted carnation and 2 tablespoons cold water. Then pour all at once into flour.

Stir until mixed. Press with hands into smooth ball. Flatten slightly. Place between 2 sheets of waxed paper (12-in square). Roll out gently until circle reaches edges of paper. (waxed paper will not slip while rolling pastry, if table top under paper is slightly damp.) Peel off top paper. If dough tears, mend without moistening by pressing edges together or by pressing a scrap of pastry lightly over tear. Lift paper and pastry by top corners; they will cling together. Place paper-side-up in 9-in. pie pan. Carefully peel off paper. Gently ease and fit pastry into pan. Build up high fluted edge. Prick the dough thoroughly with fork. Bake 8 to 10 minutes in a very hot oven (475 degrees).

MRS. BOBBY T. RING

Ready Mix Pastry Mix

9 cups flour

4 teaspoons salt

1 lb. (2 cups) lard

Mix above ingredients together. Keep closed in container. For each pie shell use about 1¼ cups mix. Add about 3 tablespoons water.

MRS. FRANK CLARK

PIES

Appleless Apple Pie

2 cups of water

1¼ cups of sugar

2 tablespoons of cream of tartar

23 Ritz Crackers

Boil water, cream of tartar, and sugar for 10 minutes, then add the crackers. Do not stir, let simmer until soft. Pour into pie shell, dot top with 3 tablespoons of butter, sprinkle with cinnamon. Bake in medium oven until brown.

MRS. RUTH FISHEL MYERS

Apple Pie (or Pear Pie)

¾ cup sugar

6 cups sliced apples

1 teaspoon cinnamon

1 1/3 tablespoons butter

2 tablespoons flour

Mix sugar, cinnamon and flour with apples, pour into 9" pie shell. dot with butter and cover with top crust. Bake in 425 degree oven until brown. This same recipe can be used with pears.

VARIATIONS:

Cheese crust Apple Pie: Make regular apple pie except for top crust. Work 1/3 cup grated cheese and 1 1/3 tablespoons butter into pastry used for top crust. Roll out and finish as usual.

French Apple Pie: Use same recipe, but substitute the following crumb topping in place of the top crust.

½ cup butter

1 cup flour

½ cup brown sugar

Cream butter and sugar, then cut in flour. Serve warm with cream or ice cream.

MRS. JAMES CULLER

\$10.00 Fruit Pie

4 cups fruit cooked and sweetened (peaches or strawberries preferred)

1 cup milk

1 cup flour

**1 stick butter in bottom of pan
(melted)**

1 cup sugar

3 teaspoons baking powder

Combine milk, sugar, flour and baking powder. Pour in large baking dish over melted butter. Pour fruit in center of above mixture. Bake 25 to 30 minutes at 375 degrees.

MRS. LEVI BARGOIL

Butterscotch Pie

3 whole eggs
¼ pound butter

1 teaspoon vanilla
1 pound brown sugar

Mix well and put in unbaked pie shell and bake slowly until done. This will make 2 pies.

MRS. B. M. KOONTZ

Cantaloupe Pie

3 cups Cantaloupe
1 cup sugar
3 tablespoons flour

1 teaspoon cinnamon
3 tablespoons butter
Dash of salt

Cut cantaloupe into about 1 inch cubes, place in a 8' unbaked pie shell. Mix sugar, flour and salt, sprinkle over cantaloupe, then sprinkle with cinnamon and dot with butter. Bake in 425 degree oven until thick and slightly brown.

MRS. RUSSELL KIMEL

Cherry Pie Fillings

1 box (1½) pints frozen cherries
1 1/3 cups sugar
Juice of ½ lemon

3 tablespoons cornstarch
¼ teaspoon soda

Mix all ingredients together in a saucepan. Cook over medium heat, stirring constantly, until clear and thick. Pour into a baked pie shell that has been cooled, or into tart shells. When ready to serve, top with whipped cream.

MRS. FRANK CLARK

French Cherry Pie

¾ cup sugar
¼ teaspoon salt
2 tablespoons butter
2½ tablespoons cornstarch
1 No. 2 can water pack red sour pitted cherries

TOPPING:
½ cup confectioners' sugar
1 tablespoon top milk
1 teaspoon melted butter or margarine
few drops vanilla

Combine sugar, cornstarch and salt. Add liquid drained from cherries and cook until thickened and clear, stirring constantly. Remove from heat; add butter and cherries. Pour into an unbaked 8 inch pastry shell and cover with top crust.

Bake in hot oven, 425 degrees, about 30 minutes, or until well browned. Combine confectioners' sugar, melted butter, top milk and vanilla; stir until smooth. Spread on top crust of cooled pie. Makes one 8 inch pie.

MRS. HUBERT FOLTZ

Chess Pie

1 lb. brown sugar
1 cup dark Karo syrup
1½ teaspoons vanilla

1 stick butter or margarine
6 eggs

Combine all ingredients in electric mixer, beating well. Let stand while making pie or tart shells. Pour into unbaked shells and bake in 400 degree oven until brown. Makes 2 large pies.

MRS. HAL ESSICK

Chess Tarts

1½ cups of brown sugar (packed)	2 eggs
1 tablespoon flour	2 tablespoons water
¼ cup of butter	1 teaspoon vanilla

Cream the butter with the sugar and flour. Add eggs beaten with 1 tbsp. water, add the other tablespoonful of water and the vanilla to the mixture. Let stand while you line the tart pans with pastry. Makes about 12 tarts. Fill two-thirds full with the tart mixture and top with pecans if desired. Bake at 375 degrees oven for 30 minutes or until done.

MRS. HUBERT FOLTZ

Easy Chocolate Pie

2 cups sugar
 ½ cup cocoa
 1 stick butter or margarine
 (melted)

4 eggs
 4 tablespoons milk
 1 teaspoon vanilla

Mix all ingredients well, pour in unbaked pie shell. Bake in 350 degrees for 30 minutes.

MRS. HAL ESSICK

Cocoanut Chess Pie

Melt in small pan:
1/3 stick butter
Beat in mixing bowl:
1 egg
pinch of salt
Stir in:
1 cup brown sugar (packed)

2 tablespoons flour
melted butter
1 teaspoon vanilla
½ cup shredded cocoanut
Now add and blend:
6 tablespoons cream
½ cup milk

Pour into 8 inch unbaked pie crust, bake in moderate oven until done.

MRS. JAMES WEISNER

Cocoanut Cream Pie

¾ cup sugar	2 eggs
½ teaspoon salt	1 teaspoon vanilla
2½ cups milk	1 cup cocoanut
5 tablespoons flour or 3½ table- spoons cornstarch	1 tablespoon butter

Combine sugar, flour or cornstarch and salt in top of double boiler; add milk gradually while stirring constantly. Cook over boiling water until thickened, stirring constantly. Stir a little of the hot mixture into egg yolks, then add yolks to mixture in double boiler. Add butter and cook 2 minutes. Remove from heat, add vanilla and cup cocoanut. Pour into baked 9 inch pie shell. Cover with meringue and ½ cup cocoanut and brown.

Meringue

Use 2 egg whites, room temperature, and 4 tablespoons of sugar and ¼ teaspoon vanilla. Beat until stiff but not dry. Add sugar and vanilla gradually and continue to beat as you add it. Be sure to spread meringue to the edges - it clings to the crust. Brown lightly 325 degree oven .

MRS. S. H. FISHEL, JR.

Frosty Fruit Pie

Make and bake 9 inch pie shell. Bring to boil 1¼ cups crushed pineapple, or applesauce, orange, grape, prune, or pineapple juice, or apricot nectar. Stir in until dissolved 1 package lemon-flavored gelatin. Mix in ¾ to 1 cup sugar (depending on sweetness of fruit.) Cool until almost stiff. Whip until stiff 1 cup chilled undiluted Carnation Evaporated milk with 1 tablespoon lemon juice. Pour on top of gelatin mixture. Beat in slowly with rotary beater or electric mixer at slow speed. Pour into baked pie shell. Chill at least 1 hour. Garnish with shaved chocolate, if desired. To whip carnation, simply chill in refrigerator tray until soft ice crystals form around edges (15-20 minutes.) **SUCCESS TIP:** For a fluffy high pie be sure the gelatin mixture is almost stiff and that Carnation is whipped until it stands in stiff peaks.

MRS. BOBBY T. RING

Lemon Corn Meal Chess Pie

2 cups sugar	¼ cup melted butter
2 tablespoons cornmeal	¼ cup milk
1 tablespoon flour	¼ cup lemon juice
4 eggs, unbeaten	4 teaspoons grated lemon rind

Mix sugar, cornmeal and flour, add eggs one at a time, and beat well after each. Stir in butter, milk, lemon juice, rind and mix well. Pour mixture into pie pan lined with unbaked pastry. Bake at 350 degrees for 45 minutes or until done:

MRS. J. F. HEDGECOCK, JR.

Lemon Meringue Pie

2 tablespoons cornstarch
¾ cups sugar
1 cup boiling water
¼ cup lemon juice

1 tablespoon butter
2 eggs, separated
dash of salt
grated rind of ½ lemon

Combine cornstarch and sugar. add water, slowly, stirring constantly. Cook over hot water until thick and smooth, add slightly beaten egg yolks, butter, lemon rind, juice and dash of salt. Cook 2 minutes. Pour in baked pastry shell and cover with meringue.

MRS. A. M. FOLTZ

Mince Meat - Peach Pie

Line unbaked pie shell with mince meat, cover with fresh or canned peaches, add sugar to taste. Bake until done. Cool slightly, add meringue and brown.

MRS. MOZELLE YOUNTS

Lemon Custard Pie (or Chiffon)

1 cup sugar
2 tablespoons butter
2 eggs, separated

2 tablespoons flour
1 cup milk
1 lemon, juice and rind

Cream butter and sugar, add well beaten egg yolks and flour, beat well. Then add milk, lemon juice and grated rind. Lastly fold in the well beaten egg whites. Pour into unbaked pie shell and sprinkle cinnamon over top. Bake like custard pie in 350 degree oven for about 40 minutes.

MRS. ROY SUTPHIN

Pecan Fudge Pie

2 sqs. unsweetened chocolate
(2 ounces)
2 tablespoons butter or margarine
2 eggs

1 cup sugar
1 cup Karo Syrup, Blue Label
1 cup pecan halves

Heat oven to 375 degrees (quick moderate). Melt butter and chocolate over hot water. Beat together eggs, sugar, syrup and chocolate mixture. Mix in pecans. Pour into unbaked pastry. Bake 40 to 50 minutes until silver knife inserted in center of filling comes out clean. Serves 8 to 10.

MRS. MARY R. SIDES

Pecan Pie

3 eggs slightly beaten
1 cup Karo syrup (Blue Label)
½ teaspoon salt

1 teaspoon vanilla
1 cup brown sugar (packed)
½ cup pecan meats

Mix all ingredients together adding nut meats last. Pour into unbaked pie shell. Bake in hot oven 350 degrees, until done.

MRS. BOBBY T. RING

Caramel Pecan Pie

Beat until frothy:

3 eggs

¼ teaspoon salt

Add:

½ cup white sugar

stir until dissolved

Add:

1 cup syrup

1 teaspoon vanilla

(1 cup pecans)

Make crust for 9 inch pie

Place nuts in bottom of pan add mixture. Let set 2 minutes before baking. Bake 375 degrees for 30 to 40 minutes.

MRS. RALPH KIMEL

Hawaiian Pie (Pineapple)

Soak 1 tablespoon gelatin in 1/3 cup of juice. While the gelatin is dissolving, cook in the top of a double boiler the following:

3 eggs yolks

¼ cup of sugar

¼ cup of the juice from the pineapple slices.

Beat constantly while cooking with a hand beater. When thickened, stir in the gelatin mixture and cool. Fold in 3 stiffly beaten egg whites to which you have added ¼ cup sugar. Fill your baked pie shell. Chill and sprinkle with crushed graham crackers. Garnish the top with pineapple and cherries.

MRS. RALPH KIMEL

Pineapple Sponge Pie

2 cups crushed pineapple

2 eggs, separated

2 tablespoons melted butter

1/3 teaspoon lemon extract

1 tablespoon cornstarch

1 cup sugar

Beat the egg yolks and sugar together with the cornstarch. Add to pineapple with the lemon extract and melted butter. Fold in stiffly beaten egg whites. Pour into unbaked pie shell and bake until set, or about 20 minutes at 375 degrees.

MRS. ROY SUTPHIN

Pumpkin Orange Pie

1 cup sugar

½ teaspoon cinnamon

¼ teaspoon ginger

3 eggs slightly beaten

1 cup cream or evaporated milk

1 teaspoon salt

½ teaspoon nutmeg

¼ teaspoon cloves

2 cups cooked or canned pumpkin

1 cup orange juice

Mix sugar, salt and spices. Add eggs, pumpkin, cream or milk and orange juice. Pour into 10 inch pastry lined pan. Bake in hot oven (450 degrees) 10 minutes; reduce heat to moderate (325 degrees) and continue baking 50 minutes or until mixture doesn't stick to knife. Serve warm or cold, plain or with sweetened whipped cream garnished with grated orange rind.

MRS. CLARENCE LIVENGOD, JR.

Pumpkin Pie

1½ cups pumpkin
2 tablespoons molasses
1 cup brown sugar
½ teaspoon salt

2 teaspoons pumpkin pie spice
Mix together well and add:
3 slightly beaten eggs
1 can evaporated milk (large)

Pour in chilled pie shell. Bake at 425 degrees for 15 minutes. Reduce heat to 350 degrees for 20 minutes.

MRS. HAL ESSICK

Prune Pie

2 cups of cooked prunes (seeded) **½ cup of sugar**
2 egg whites beaten stiff

Mash prunes and add sugar. Fold in egg whites. Pour into unbaked crust and bake in slow oven at 350 degrees.

MRS. C. C. WELCH

Squash Pie

1½ cups cooked squash and juice **1 cup milk**
1¼ cups sugar **1 teaspoon vanilla**
2 level tablespoons flour **2 eggs**
½ teaspoon lemon

Beat eggs milk and flavorings. Mix flour and sugar and add to milk mixture. Add squash. Pour into unbaked 9" pie shell. Sprinkle cinnamon on top and bake at 375 degrees for 10 minutes, reduce heat to 350 degrees and bake until custard is set.

MRS. LEVI BARGOIL

Strawberry Pie Filling

(MADE WITH FROZEN BERRIES)

1½ pts. frozen strawberries **¾ cup sugar**
(thawed and drained) **2½ tablespoons cornstarch**

Drain strawberries. Mix sugar and cornstarch, blend into strawberry juice. Cook over medium heat, stirring constantly, until clear and thick. Add strawberries and cook until thick again. Pour into a baked pie shell that has been cooled. When ready to serve, top with whipped cream.

MRS. FRANK CLARK

Shredded Sweet Potato Pie

2 cups shredded potato **3 tablespoons butter or margarine**
1 cup sugar **dash salt**
3 tablespoons flour **¾ cup milk**

Place shredded potatoes into unbaked 9" pie shell. Mix flour and sugar, sprinkle over potatoes, pour milk into potatoes, dot with butter and sprinkle with cinnamon. Bake in 425 degree oven about 45 minutes.

MRS. FLORA KIMEL

Pecan Pie

1 cup white corn syrup
1 cup dark brown sugar, packed
1/3 tsp. salt
1/3 cup melted butter

1 tsp. vanilla
3 eggs
1 heap. cup shelled pecans, cut up

Mix syrup, sugar, salt, butter and vanilla. Mix in slightly beaten eggs. Pour into pie shell. Sprinkle pecans over. Bake 45 minutes at 350 degrees.

MRS. TRAVIS HANES

Pecan Pie

3 egg whites, beaten
1 cup sugar
1 tsp. baking powder

1 cup graham cracker crumbs
1 cup chopped pecans

Beat egg white until stiff. Beat in sugar and baking powder. Stir in graham cracker crumbs and chopped pecans. Pour into a greased pan or 9-inch pyrex dish and bake at 350 degrees for 30 minutes. Serve topped with whipped cream and shaved chocolate, if desired.

MRS. ARTHUR FOLTZ

Pumpkin Puff Pie

1 pkg. butterscotch pudding mix
1 cup pumpkin
1/2 tsp. salt
1/2 tsp. ginger

3/4 tsp. cinnamon
1-1/3 cups milk
2 eggs separated
1/4 cup sugar

Combine pudding mix with pumpkin and seasonings. Gradually and milk and cook until thickened stirring constantly. Stir pudding mixture into slightly beaten egg yolks and cook additional 5 minutes.

Beat egg whites until foamy. Add sugar gradually and continue beating until meringue stands in soft peaks. Fold hot pudding into meringue and pile into baked pastry shell. Wreath with whipped cream and garnish with pecan halves. One 9-inch pie shell.

CAROLE B. RING

Compliments of

Doby's Bakery

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Fruit Pizza Cake

1 cup sifted flour

2 tbsp. sugar

1 stick & 2 tbsp. melted butter

Cool the butter, add to flour and blend. Pat into deep pie dish. Bake in 350 degree oven 10 to 12 minutes or until lightly browned. Remove from oven and let cool.

Take 1 8-oz. pkg. cream cheese

½ tsp. vanilla

1 cup 4x sugar

**1 can cherry, strawberry or any
fruit pie filling mix**

1 env. whipped topping

Mix ½ cup cold milk

Combine cheese, sugar, beat until blended and fluffy. Combine topping mix with vanilla and milk. Beat until stiff. Add to cheese mixture and beat only until mixed. Do not overbeat. Spread evenly on cooled crust, spread with pie filling and chill.

MRS. CARL REICH

Garden Huckleberry Pie

2½ qts. huckleberries

butter

½ tsp. soda

juice of ½ lemon

1 cup cold water

1 tbsp. tapioca

1½ cups sugar

Wash and stem berries. Cover with water and let come to a boil. Add soda, boil 1 minute and drain.

Add water and cook until soft, then mash and add sugar, lemon juice and boil 15 min. Remove from heat and cool. When ready to put into pie crust, add tapioca. Dot with butter, add top crust, and bake at 425 degrees for 10 minutes. Reduce heat to 350 degrees and bake about 10 minutes.

MRS. ROY SUTPHIN

German Sweet Chocolate Pie

1 pkg. (4 oz.) German Sw. Choc.

2 eggs

¼ cup butter

1 tsp. vanilla

1-2/3 cup evap. milk

1 unbaked pie shell (10")

1½ cups sugar

1-1/3 cup Angel Flake coconut

3 tbsp. corn starch

½ cup pecans, chopped

¼ tsp. salt

Melt chocolate with butter over low heat, stir until blended. Remove from heat. Mix sugar, salt, and cornstarch, beat in eggs and vanilla. Gradually blend in chocolate mixture, pour into pie shell. Mix coconut and pecans, sprinkle over filling. Bake at 375 degrees for 45 minutes.

Filling will be soft, but will set while cooling. Cool at least 4 hours before serving.

MRS. MILDRED ESSICK

Coconut Custard Pie

1 1/4 cups sugar
1 cup sweet milk
1/2 stick butter or margarine

2 heaping tbsp. flour
2 eggs (yolks only)
1 can bakers coconut

Melt butter in sauce pan, add to beaten egg yolks and milk. Mix together sugar and flour, and stir in liquid ingredients, add coconut (save a little to sprinkle on top). Then beat egg whites and fold into mixture. Pour into 9-inch unbaked pie shell. Bake 350 degrees for 35 to 40 minutes or until pie does not shake in the middle.

MRS. JESSE SWAIM

Coconut - Pineapple Pie

3 eggs
1 1/2 cups sugar
1/2 stick soft butter or margarine

2 cups shredded coconut
1 sm. can crushed pineapple
1 tsp. vanilla

Combine eggs, sugar and butter. Beat until smooth, and well blended. Add coconut, pineapple and vanilla. Stir and pour into two 8-inch pie shells. Bake at 350 degrees for 25 to 30 minutes or until golden brown.

MARGARET MENDENHALL FREEDLE

Egg Custard

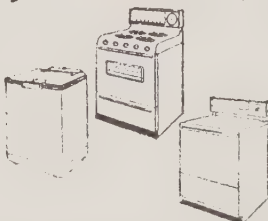
1 1/2 cups sugar
1 lg. can evap. milk (dilute a little)
6 egg yolks
1 stick butter

Dash of salt
1 tsp. nutmeg or vanilla
1 tsp. flour or corn starch

Cream butter and sugar, Sift flour, and salt. Beat egg whites stiff, add a little cream of tartar and fold lightly into mixture. Pour into 2 pie shells and bake at 350 degrees until it shakes a bit.

MARGARET MENDENHALL FREEDLE

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1241 OLD SALISBURY RD.

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Paper Bag Apple Pie

3 or 4 lg. baking apples
½ cup sugar
2 tbsp. flour

Filling

½ tsp. cinnamon
2 tbsp. lemon juice

½ cup sugar
½ cup flour

Topping

½ cup butter

Pare, core, quarter apple then half each quarter. Combine ½ cup sugar, 2 tbs. flour and cinn. and sprinkle over apples, toss to coat well, spoon in to shell and drizzle with lemon juice.

Combine ½ cup sugar, ½ cup flour in bowl, cut in butter and sprinkle over apples, slide into paper bag and fold over and faster with clip, place on cookie sheet and bake in hot oven 425 for 1 hour.

Place in 9-inch pie plate.

MRS. KENNETH KETNER

Old Fashion Egg Custard

3 eggs, beaten well
½ cup sugar
1¾ cups milk

Dash of salt
½ tsp. lemon flavoring

Mix well together. Pour in an unbaked 9-inch pie shell.

Bake at 425 degrees for 15 minutes or till shell begins to brown. Then turn to 350 degrees and bake until center is solid.

LUNA MENDENHALL

French Coconut Pie

3 eggs
1 stick margarine, melted
1 tsp. lemon extract

1 cup coconut
1½ cups sugar

Mix ingredients, pour into unbaked pie crust and bake 10 minutes at 400 degrees and 20 minutes at 350 degrees.

MARGARET MENDENHALL FREEDLE

Fruit Cobbler

1 cup flour
1/3 cup sugar
¼ tsp. salt
1 tsp. baking powder

¼ cup milk
1 egg, beaten
1 tbsp. butter, melted

Fresh or canned fruit, sweetened, heat fruit to boiling and sweeten to taste. Sift flour, baking powder, sugar, and salt into mixing bowl. Add milk, beaten egg and melted butter. Mix lightly. Arrange fruit in bottom of baking dish. Spread batter over hot fruit. Bake in a hot oven of 400 degrees until brown. Serve with fruit sauce or cream.

MRS. CARL REICH

Buttermilk Pie

**3 eggs
2 cups sugar
1 tbs. flour
2/3 cup buttermilk**

**1/4 cup melted butter
1/3 tsp. salt
1 tsp. vanilla**

Mix well and bake in a 9-inch pie shell for 10 minutes at 275 degrees and 50 minutes at 300 degrees.

MRS. MILDRED ESSICK

Egg Pie Crust

**3 cups straight flour
1 1/4 cups shortening
2 tsp. vinegar**

**1 whole egg
7 tbs. tap water
1 tsp. salt**

Put egg, vinegar, water in bowl. Beat a little. Sift flour and salt. I use hands to crumble shortening in flour till course. Pour water mixture over it and stir with work. This dough should not be hard. If needed, sprinkle board generously with flour. This dough should roll good.

You may keep this dough in your refrigerator for a week.

MRS. HERMAN E. FOLTZ

Cherry Cheese Pie

**1 pkg. cream cheese (8 oz.)
1/2 cup sugar
2 eggs**

**1 can Thank You cherry pie filling
1 Graham cracker pie crust**

Mix cream cheese, sugar and eggs together. Put on top of crust and bake 350 degrees for 25 minutes. Cool. Add can pie filling.

MRS. HUBERT FOLTZ

Cherry Cheese Pie

**1 pkg. dream whip (25c size)
1 pkg. cream cheese (3 oz.)**

**1/2 cup confectioners sugar (sifted)
1 can Com-stock cherry pie filling**

Cream cheese, let soften. Mix cream cheese and sugar, whip dream whip as directions on package, add cream cheese mixture to dream whip. Pour into graham pie shell, top with cherry pie filling.

Graham Cracker Pie Crust

Graham Cracker Pie Crust

1 1/4 cups Graham cracker crumbs 3/4 cup butter

Blend butter and crumbs together. Press into pie dish to form a crust and chill.

MRS. BARBARA B. ROGERS

Japanese Fruit Pie

1 cup sugar	1 tbsp. vinegar
2 eggs	½ cup raisins
1 stick margarine or butter	½ cup coconut
1 tsp. vanilla	½ cup chopped nuts

Mix well and bake in 9-inch pie shell (adding vinegar last). Bake 45 minutes at 350 degrees.

BLANCHE H. KIMEL

Macaroon Pie or Date Nut Pie

18 saltine crackers (rolled fine)	3 eggs (separated)
16 dates (cut fine)	¼ tsp. salt
½ cup pecans	1 tsp. almond extract
1 cup sugar	

Mix all ingredients except egg white. Beat them separately and fold in. Bake in buttered 9-inch pie pan or 9-inch square cake pan for 35 min. in 300 degrees. Cool. Cut in wedges or squares and serve with ice cream on top.

MRS. RUSSELL KIMEL

Chess Tarts

3 eggs beaten	¼ tsp. salt
1 cup Karo dark corn syrup	1 tsp. vanilla
1 cup light brown sugar	1 tbsp. soften marg.

Mix all filling ingredients. Pour into unbaked pastry shells. Bake in 400 degrees for 15 min. makes 20 three-inch tarts.

MRS. JACK Q. COCKERHAM

Coconut Pie

1 stick butter	1 can coconut
2 cups sugar	5 eggs
¾ cup buttermilk	1 tsp. vanilla

Melt butter. Beat eggs with fork and then add sugar and stir. Add butter, buttermilk and vanilla. Mix well, add coconut. Pour into two 8-inch unbaked shells or one large shell. Bake at 350 degrees, 45 to 50 minutes.

MRS. DELLA KNOUSE

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SALADS

Apple and Carrot Salad

4 medium apples, diced	2 tablespoons lemon juice
2 medium carrots, shredded	½ cup mayonnaise
½ cup raisins	

Combine ingredients, toss lightly, arrange in salad bowl on lettuce leaves.

MRS. MARY R. SIDES

Cabbage and Red Apple Salad

2½ cups finely shredded cabbage	1 cup cut-up red apple, not pared
1 teaspoon salt	½ cup cut-up celery

Moisten with cooked salad dressing or mayonnaise modified with cream. Toss lightly with fork to blend. Garnish with red cherries or walnuts. Serves 6.

MRS. JAMES CULLER

Carrot Salad

½ cup lark seeded raisins	½ teaspoon grated lemon rind
2 cups grated carrots	2 teaspoons sugar
1/3 cup commercial sour cream	½ teaspoon salt
1 tablespoon fresh lemon juice	

Combine raisins and grated carrots. Blend remaining ingredients and mix lightly with carrots and raisins. Serve on lettuce leaf. Makes 4 to 5 servings.

MRS. Wm. J. FISHEL

Cinnamon Apple Salad

8 red apples	1 cup water
1 cup sugar	½ cup red cinnamon candy hearts

Make a syrup of water, sugar and candy. Peel and remove centers of apples. Place apples in slowly boiling syrup and turn gently several times to obtain uniform color and thorough cooking. When done, but still whole, remove from syrup and chill. Serve on lettuce leaf. Fill center with creamed cheese or cottage cheese and top with a walnut half.

MISS MARY CROUSE

Cole Slaw

½ gallon salted cabbage squeezed out	1 cup white sugar
2 eggs	1 cup vinegar
	a little ground mustard

Beat eggs, and add sugar and vinegar, and mustard and let come to a boil. Set aside to cool and then pour over cabbage that has been salted and water squeezed out.

MRS. MOZELLE YOUNTS

Combination Salad

1 small head cabbage

1 firm tomato

½ green pepper

1 small onion

½ teaspoon prepared mustard

4 tablespoons salad oil

4 tablespoons vinegar

mayonnaise, salt and pepper as desired

Shred cabbage finely. Dice tomato and green pepper coarsely, add to cabbage. Mince onion and add. Pour salad oil and vinegar over mixture, add mustard. Season with salt and pepper. Add mayonnaise lightly. Serve.

MRS. G. B. MYERS

Congeaed Chicken Salad

4 cups chopped cooked chicken

3 cups diced celery

1 cup chopped toasted almonds or other nuts

2 cups cooked green peas

1 cup boiling water

1 cup boiling salad dressing

1 cup mayonnaise

4 tablespoons plain gelatin

2 cups chow-chow, drained

1 cup water

1 cup stock (made from buillon cube)

Mix chicken, celery, nuts and peas. Dissolve gelatin in 1 cup cold water. Add boiling water and stock. Cool, add mayonnaise, boiled salad dressing and chow-chow. Put into molds. Chill to congeal. Unmold on lettuce. Serves 20.

MRS. CLARENCE LIVENGOOD, JR.

Cranberry Salad

1 package red raspberry gelatin

1 cup ground cranberries

½ orange, ground rind included

¾ cup sugar

¾ cup celery

½ cup nuts, chopped

pinch of salt

Dissolve gelatin in 1 cup of boiling water, add sugar to ground fruit. When gelatin is cool combine all ingredients. NOTE: To conserve time purchase a year supply of cranberries when groceryman has a special sale. Combine cranberries, orange and sugar, store in pint containers in home freezer. Add other ingredients when ready to serve.

MISS NANNIE SUE JOHNSON

Cranberry Salad with Pineapple

Dissolve:

1 box cherry jello in 1 cup boiling water

Mix together:

1½ cups ground raw cranberries

½ cup pecans or walnuts chopped

5 slices of pineapple cut fine

1 orange cut fine

Pour 1½ cups white sugar over the ground berries and let stand a few minutes before adding the nuts and pineapple. Mix all the fruits in the Jello. Pour in a pan or mold and chill.

MRS. COY PARNELL

Cottage Cheese Salad

- | | |
|-------------------------------|--------------------------------|
| 1 No. 2 can crushed pineapple | 1 cup coarsely chopped walnuts |
| 2 envelopes plain gelatin | 1 green pepper |
| 2 cups (1 lb.) cottage cheese | 1 4 oz. can pimento, drained |
| ¾ cup mayonnaise | 1 cup heavy cream, whipped |
| 1 tablespoon sugar | |

Drain pineapple and reserve 2 tablespoons of the pineapple for garnishing. Soften gelatin in remaining juice and heat over boiling water until gelatin is dissolved. Combine drained pineapple and cottage cheese. Add gelatin. Blend in mayonnaise, sugar and nuts. Reserve a green pepper ring for garnishing. Chop remaining pepper and add to salad mixture. Fold in whipped cream. Pour into loaf pan 10x5x3 inches and chill until firm. Unmold on lettuce, garnish top with green pepper ring filled with reserved crushed pineapple. Place pimento strips artistically on the top. Makes 12 servings.

MRS. CLARENCE LIVENGOOD, JR.

Cream Cheese Salad

- | | |
|---------------------------------|----------------------------|
| 2 packages lemon gelatin | 1 No. 2 can white cherries |
| 2 packages (3 oz.) cream cheese | ¾ cup pecan nut meats |
| 1 No. 2 can crushed pineapple | |

Drain juice from fruit, use in making gelatin. Divide fruit in half, divide gelatin in half, put one half of the mixture in flat mold. When congealed, spread the cream cheese over the top (use enough of the gelatin mixture to thin the cheese to spread easily), sprinkle nuts over top of cheese. When this is firm add remaining of gelatin mixture. Serve on lettuce with mayonnaise.

MISS NANNIE SUE JOHNSON

Frozen Fruit Salad

- | | |
|----------------------------|---------------------------|
| 1 large can fruit cocktail | 2 tablespoons lemon juice |
| 2 tablespoons flour | 1 cup mayonnaise |
| 2 tablespoons sugar | 1 small can of milk |

Drain juice from fruit. Blend flour, sugar and add juices. Cook until thick. Cool. Add milk, lemon juice and mayonnaise. Pour over fruits and freeze.

MISS BARBARA CLAY BECKEL

Fruit Salad

- | | |
|------------------------|--------------------------|
| 1 cup fruit cocktail | 3 tablespoons mayonnaise |
| 1 package cream cheese | 6 marshmallows |
| ½ pint whipping cream | |

Chop marshmallows and mix with fruit cocktail. Let stand a few minutes. Mix cream cheese with mayonnaise and add to fruit. When marshmallows are soft, whip cream, add and freeze. Serve on lettuce.

MRS. CLIFFORD MYERS

Ginger Ale Salad

1 package lemon gelatin
1 cup boiling water
1 cup ginger ale
¼ cup chopped dates

1 cup tart apples (cut in sticks)
¼ cup chopped green pepper
¼ cup chopped celery

Dissolve gelatin in hot water and cool. Add ale and chill until slightly thickened. Fold in remaining ingredients and chill. Serve on a lettuce leaf. Delicious with chicken or turkey.

MRS. ALBERT HARTMAN

Golden Glow Salad

1 package lemon Jello
1 cup canned pineapple juice
1 cup diced pineapple (drained)
1 cup grated raw carrots

1 cup boiling water
1 tablespoon vinegar
1/3 cup pecans, cut fine
½ teaspoon salt

Dissolve Jello in boiling water. Add pineapple juice and chill. When slightly thickened, add vinegar, carrots, pineapple, pecans and salt. Serve on lettuce cups with mayonnaise. Dot with sliced olive. Note: ½ cup grated celery is good in salad too.

MRS. CLAY E. BECKEL

Green Bean Salad

1 qt. cooked unseasoned green beans
Chop:

1 large sour pickle
1 large onion
1 rib celery

Add one tablespoon mayonnaise and approximately one tablespoon vinegar. Season with salt and pepper to taste. Mix all ingredients lightly just before serving. Serve on crisp lettuce leaves. Makes about 8 servings.

MRS. LEVI BARGOIL

Heavenly Hash

2 (3 ounce) packages cream cheese
2 small cans fruit cocktail
2 bananas

¾ cup chopped nuts
2 tablespoons mayonnaise
16 marshmallows

Drain fruit cocktail. Chill. Cut marshmallows. Add juice from cocktail to marshmallows. Let stand 20 minutes. Drain off liquid. Add fruit cocktail to marshmallows. Have cheese at room temperature. Mash. Add mayonnaise and blend. Add fruit and nuts. Pour into refrigerator tray and freeze over night. Will keep 2 or 3 days.

MRS. J. F. HEDGECOCK, JR.

Ideal Orange Nut Salad

1 banana
2 oranges
¼ cup nuts

lettuce
dressing

Shred banana on medium shredder. Sprinkle over with finely chopped nuts. Peel oranges, cut into slices removing center core. Place banana on center of each slice. Serve on lettuce leaves.

MRS. ROY WOOSLEY

Low-Calorie Dressing

1 cup buttermilk
½ teaspoon onion juice
Dash of pepper

1½ tablespoons lemon juice
¾ teaspoon salt

Put all ingredients in a jar. Shake thoroughly and store in refrigerator. Shake again before serving. Makes 1 cup which contains only 45 calories, or about 3 per tablespoons.

MRS. RAY HARTMAN

Meal-In-One-Salad

2 cups thin strips cooked meat or poultry
½ cup cooked peas
½ cup shredded crisp carrot
½ cup diced celery
½ cup chopped tart pickle or ripe olives

¼ cup French dressing
½ teaspoon curry powder (optional)
salt
salad greens (lettuce, watercress)
pickle beets, radishes, or tomatoes

Combine meats, peas, carrots, celery, pickle and French dressing with a fork. Use a light touch. Cover and keep in the refrigerator about 2 hours to chill and blend flavors. Spoon lightly onto shredded crisp salad greens. Garnish with sliced pickled beets, radishes, or tomatoes. Yield: 4 generous servings.

MISS WANDA FISHEL

Orange Carrot Salad

1 package orange jello
1/3 cup chopped celery

1/3 cup grated carrots
1/3 cup raisins

Dissolve 1 package of Orange Jello according to directions. Put in refrigerator and when mixture begins to thicken add the celery, carrots and raisins. Pour into individual molds and return to refrigerator.

MRS. S. H. FISHEL, JR.

Pear and Cherry Salad

6 halves pear, fresh or canned
24 canned red cherries

24 blanchd almonds
½ cup French dressing

Stone cherries and put an almond into each cavity. Arrange four cherries on a lettuce leaf with each half pear; pour French dressing over them.

MRS. CARL REICH, JR.

Pineapple Salad

1 package lime jello
1 3 oz. package cream cheese
½ cup celery

1 cup crushed pineapple
½ pint whipping cream
½ cup chopped nuts

Dissolve jello in juice drained from pineapple with enough hot water to make 2 cups (heat pineapple juice with water). Add package cream cheese and marshmallows to this mixture and stir until dissolved. Set in ice box until mixture begins to set. Chop celery, and nuts whip ½ pint cream and slightly sweeten. Fold in cream in jello mixture and add pineapple, nuts and celery. Pour in molds and put in refrigerator to congeal.

MRS. CLARENCE LIVENGOD, JR.

Pineapple Upside-Down Salad

2 tablespoons plain gelatin
½ cup cold water
1¼ cups boiling water
½ cup sugar
1 teaspoon salt
½ cup syrup from can of sliced pineapple
½ cup vinegar

¼ cup lemon juice
can pineapple
3 cups shredded cabbage
1 cup diced celery
¼ cup diced pimento
¼ cup diced green peppers
Mayonnaise

Add gelatin to cold water, let stand 5 minutes. Stir in boiling water, sugar, salt. Add pineapple syrup and vinegar and lemon juice. Cool. Pour thin layer of gelatin in bottom of loaf pan. Chill until almost firm, arrange 2 slices of pineapple, with pimento for centers. Chill until firm, dice 1 or 2 slices pineapple, mix 3 cups shredded cabbage, 1 cup diced celery, ¼ cup each diced pimento and green peppers, fold into remaining gelatin, pour over pineapple in pan, chill, when firm, turn out and serve. with mayonnaise. Serves 6 to 8.

MRS. RUSSELL KIMEL

Queen Cabbage Salad

3 cups finely shredded cabbage
1 cup finely shredded celery
3 slices pineapple (chopped)

Fold together and serve with desired dressing.

MRS. ROY WOOSLEY

Potato Salad

½ gallon chopped potatoes
½ onion
1 cup celery
½ cup pickle
4 hard boiled eggs
1 tablespoon sugar

1 tablespoon mustard
½ cup chopped green peppers
salt to taste
½ cup mayonnaise
(add less if you like it dry)

MRS. CROMER FISHEL

Salmon or Chicken Salad

1 can salmon (pound) or chicken
6 hard boiled eggs
8 sweet pickles
1 green pepper if desired

½ cup mayonnaise
½ teaspoon salt
½ teaspoon pepper

Chop up boiled eggs and pickles with salmon or chicken and mix with mayonnaise, salt and pepper.

MRS. J. A. MILLER

Vegetable Salad

Mix together:

½ cup finely chopped celery
½ cup cooked carrots
1 tomato, chopped

1 cup chopped lettuce
¼ cup cooked spaghetti
2 tablespoons mayonnaise
salt

MRS. JAMES CULLER

Italian Dressing (makes 1 2/3 cups)

2 tbsp. sugar

1/2 tbsp. each of the following:

dry mustard, paprika, oregano,
garlic salt

1 tbsp. salt

1/2 cup each of the following:

chopped onion, wine vinegar,
catsup, crisco oil

Combine dry ingredients, add vinegar and oil. Shake and chill to serve on salad.

MRS. W. H. FOLTZ

Salad Dressing

1 pint sour cream

1/2 cup sugar

1/2 cup vinegar

1 tbsp. mustard

2 tbsp. flour

1/4 tsp. paprika

3 eggs, well beaten

Mix well. Cook in double boiler stirring until smooth. Will keep for about 4 weeks in refrigerator.

MRS. MILDRED ESSICK

Hayworth-Miller

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W. Paul Hayworth

Robert F. Miller

Buttermilk Dressing

**1/2 qt. buttermilk
1/2 qt. mayonnaise
1 tsp. minced garlic
1 tsp. minced onion**

**1 tsp. parsley
1 tsp. salt
1/2 tsp. black pepper**

Mix well. Store in refrigerator. Shake well before using.

GRACE DURIE

Coca Cola Salad

**2 boxes lemon jello
1 cup boiling water
12 oz. coca cola
10 maraschino cherries**

**1 sm. can crushed pineapple
10 marshmallows
1/2 cup nuts**

Dissolve jello in cup of boiling water and add coke. Line bottom of mold with pineapple, cherries, marshmallows and nuts. Pour jello and coke in mold. Chill.

MRS. HUBERT FOLTZ

Cabbage Slaw

**10 cups (about 1-2/3 lbs.)
shredded cabbage**

**2 cups (2/3 lb.) shredded carrot
2/3 cup finely chopped gr. pepper**

**2 cups salad dressing
1/4 cup sugar
1/4 cup vinegar**

**4 tsp. prepared mustard
2 tsp. salt
2 tsp. celery seed**

Combine chilled vegetables. Combine remaining ingredients for dressing. Just before serving, combine slaw and dressing; toss lightly. Makes 24 1/2-cup servings.

Serve in leafy cabbage bowl, if desired. Select a large cabbage head with curling leaves. Loosen leaves and spread out, petal fashion. With sharp knife, hollow center to within 1 inch of sides and bottom.

MRS. JAMES S. SUTPHIN

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WINSTON-SALEM, N. C.

Surprise Salad

1 sm. can crushed pineapple
1 cup sugar
1 (3 oz.) pkg. raspberry gelatin

1 cup boiling water
1 cup grated cheese
1 envelope of Dream Whip

Put the pineapple and sugar in sauce pan and bring to a boil. Dissolve gelatin in boiling water and add to pineapple mixture. Stir in grated cheese. Chill until partially congealed. Fold in whipped Dream Whip and put in mold. Put in refrigerator until set. Serves 7.

MARY CROUSE

Three Bean Salad

1 No. 2 can cut green beans
1 No. 2 can cut yellow wax beans
1 No. 2 can kidney beans

1/2 cup minced green pepper
1/2 cup minced onion

Drain juice from beans. Combine vegetables and dressing. Refrigerate several hours.

Dressing

1/2 cup salad oil
1/2 cup cider vinegar
3/4 cup sugar

1/2 tsp. salt
1/2 tsp. pepper

Mix ingredients for dressing well.

MRS. JESSE SWAIM

Hawaiian Salad

1 cup drained mandarin oranges
1 cup coconut
1 cup drained crushed pineapple

1 cup miniature marshmallows
1 cup sour cream

Mix all together and chill.

MRS. CARL REICH

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French Dressing

Put in quart jar and shake:

1 cup tomato soup

$\frac{3}{4}$ cup sugar

$\frac{3}{4}$ cup vinegar

1 $\frac{1}{2}$ cups oil

1 tbsp. salt

2 cloves of garlic

1 tbsp. paprika

1 tbsp. dry mustard

1 tbsp. pepper

1 tbsp. Worcestershire Sauce

1 tbsp. minced onion

MRS. LARRY E. TESH

Fruit Salad

2 eggs, beaten

4 tbsp. vinegar

4 tbsp. sugar

Cook until thick and add 2 tbsp. butter. After cooled, blend in with:

2 c. diced marshmallows

2 c. white cherries

$\frac{1}{2}$ pt. whipped cream

2 c. pineapple

few chopped nuts

MRS. MINEHARDT LAMBETH

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Congealed Salad

1 pkg. lime jello (Dissolved in $\frac{3}{4}$
cup boiling water)

2 med. cucumbers, diced small

1 pkg. cottage cheese

1 cup mayonnaise

1 sm. onion, diced small

1 cup chopped pecans

juice of 1 lemon

dash of salt

Mix above ingredients and pour jello over. Chill.

MRS. K. P. MENDENHALL

Cranberry Salad

1 can whole cranberries

1 can crushed pineapple, drained

2 cartons sour cream

1 cup chopped nuts

Mix and freeze in paper cups put in a muffin tin. After salad is frozen, store in plastic bag in freezer.

MRS. K. P. MENDENHALL

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VEGETABLES

Spiced Red Apples

8 firm ripe apples (2½ to 3 inches in diameter)	few drops of red coloring
1 pint boiling water	1 stick of cinnamon
3 or 4 tablespoons sugar	1 or 2 whole cloves

Select firm ripe apples. Wash thoroughly, peel apples smoothly being careful to trim around stem and blossom end, leaving the stem on if possible. Put peelings in a small vessel, add the 1 pint of boiling water, cook until about done. Remove peelings, add 3 or 4 tablespoons of sugar to liquid, depending on the acidity of the apples. Add a few drops of red coloring, a piece of stick cinnamon and 1 or 2 cloves. Put in three or four apples at a time. Cook over medium heat until tender when tested with a fork. Use a fork and carefully turn often while cooking. When done remove to a shallow vessel deep enough to hold the liquids. Add more apples to the liquid until all have been cooked. When all apples have been removed, pour liquid over apples, let set over night. They should be turned to make the color and flavors more uniform. Drain a short time before ready to serve.

These have been served at our church suppers several times.

MISS NANNIE SUE JOHNSON

Creamed Asparagus

1 can asparagus, drained, put in baking dish. Make a sauce of the following:

1 tablespoon margarine	½ cup milk
1 tablespoon flour	2 hard boiled eggs, chopped
½ cup broth from asparagus	salt and pepper to taste

Pour this over asparagus and bake until done.

MISS FLORA SWAIM

Quick Savory Baked Beans

3 cups baked beans, canned	¼ cup molasses
1 cup tomato juice or stewed or canned tomatoes	1 teaspoon dry mustard
	2 teaspoons Worcestershire Sauce

Combine all ingredients. Place in a greased casserole and bake uncovered in a moderate oven (325 degrees) about 1 hour or until excess liquid has evaporated. Makes 4 to 6 servings.

MRS. RAY HARTMAN

Scalloped Cabbage with Cheese

1 small head cabbage
2 cups grated cheese

1½ cups medium white sauce
½ to ¾ cup bread crumbs

Cook the cabbage as directed for boiled cabbage (until just tender in boiling salted water). Into a greased baking dish, put a layer of cabbage, then a layer of cheese, then a layer of white sauce, and continue to add layers until all the ingredients are used. Cover the top of the mixture with crumbs, which may be mixed with a little melted butter and bake in a moderate oven (350-400 degrees) for about 20 minutes or until the crumbs are brown.

MRS. CLARENCE LIVENGOOD, JR.

Breaded Carrots

Cook whole carrots until almost tender in boiling salted water. Drain, roll in melted butter, then in fine bread crumbs or corn flakes, brown in 350 degree oven. Garnish with carrot tops.

MRS. MARY R. SIDES

Fried Carrots

Grate enough raw carrots to make one cup. Add a beaten egg, a cup of milk and flour enough to spoon. Add a little salt and pepper. Fry on hot griddle.

Pages From Old Salem Cook Books

Quick Corn Casserole

2 eggs
½ cup milk
½ teaspoon Tabasco
1 can corn
½ teaspoon sugar

1 cup diced turkey or chicken
1½ cups bread crumbs
2 medium tomatoes, sliced or
canned tomatoes

Blend, pour in casserole and bake at 350 degrees for 45 minutes.

MRS. ROBERT WEAVER

Corn Oysters

Grate the corn, and to every pint of pulp allow 2 eggs, 2 heaping tablespoons flour, ½ teaspoon salt, dash of cayenne and black pepper. Beat eggs separately, add yolks to corn, then the whites. Mix well. Add salt, pepper and flour. Drop in hot grease by spoonfuls and fry on both sides until golden brown. Serve hot.

Pages From Old Salem Cook Books

Corn Pudding

2 cups corn, canned or fresh cut	1 medium finely chopped green pepper
2 eggs	1 teaspoon salt
2 tablespoons melted butter	1/8 teaspoon pepper
1 pint scalded milk	

Beat eggs, add milk, fat, corn, green pepper, and seasonings. Pour into greased baking dish. Set dish in pan of hot water. Bake until firm. About 1 hour in 350 degree oven.

MRS. HAL ESSICK

Baked Eggs and Potatoes

4 medium sized potatoes	white sauce
4 hard boiled eggs	buttered bread crumbs
salt and pepper	

Boil 4 medium sized irish potatoes, cut in small pieces. Chop 4 hard cooked eggs. Arrange potatoes and eggs in layers, add salt and pepper. Cover with white sauce. Cover the top with buttered bread crumbs, brown in hot oven. Serve fresh out of the oven.

MISS NANNIE SUE JOHNSON

Dutch String Beans

3 slices of bacon	1/2 cup onions, sliced
1 quart canned string beans	salt and pepper

Fry bacon until crisp, remove from fat. Cook onion in the fat until slightly brown, remove from the fat. Add beans and boil in a shallow open pan, season with salt and pepper.

When liquid is cooked out, pour into a hot vegetable dish, arrange bacon strips and onions on top.

MISS NANNIE SUE JOHNSON

French Fried Onion Rings

2 pounds onions	1 teaspoon salt
1/2 cup flour	

Peel onions and cut in 1/4 inch slices. Separate into rings and allow to stand in milk about 30 minutes, turning frequently to coat. Mix flour with salt, dip onions in until coated. Fry until brown in deep hot fat. The fat is sufficient for frying and browning when a 1 inch cube of bread browns in 60 seconds. Drain on absorbent paper. Serve immediately. Serves 6. If you have a deep fat frying thermomter heat fat to 365 degrees.

MRS. R. J. MENDENHALL

Green Beans with Onion Sauce

4 cups cooked green beans
3 tablespoons fat

½ cup minced onion
1 cup white sauce

Cook onion in fat, add white sauce. Arrange beans on platter and cover with onion sauce.

MRS. CLARENCE LIVENGOOD, JR.

Potato Casserole

6 medium potatoes
½ pound cheese
1 cup milk

¼ teaspoon nutmeg
2 teaspoons salt
3 eggs

Cook potatoes in jackets in boiling salted water, until tender. Peel and cut in ¼ inch slices. Start oven at 350 degrees and grease a 2 quart casserole. Grate cheese. Mix milk, nutmeg, salt with rotary beater. Thoroughly beat in eggs. In the casserole, put a layer of potatoes, layer of cheese, another layer of potatoes and finish with layer of cheese. Pour sauce over top and bake 45 minutes. Serves 4 to 6.

MRS. RAY A. HARTMAN

Potato Kugeli

6 to 8 large potatoes
¼ small onion, chopped fine
3 eggs, well beaten

1 cup hot milk
6 tablespoons butter, melted
2 teaspoons salt

Peel and shred raw potatoes. Combine with remaining ingredients, mix well and pour into well-greased shallow baking pan. Bake in a 350 degree oven 1 hour or until done.

MRS. J. F. HEDGEcock, JR.

Scalloped Potatoes

Peel and cut raw potatoes in slices ¼ inch thick. Put layer in buttered baking dish, dot with butter, and salt and pepper. Repeat until dish is ¾ full. Pour scalded milk over potatoes until it reaches top layer. Bake about 1 hour or until potatoes are soft in 350 degree oven.

MRS. HAL ESSICK

Rice Croquettes (with Cheese)

½ cup cooked rice. When cold add 1 tablespoon butter, ¾ cup grated cheese, salt to taste, 1 egg beaten light. Form in croquettes, roll in flour, dip in egg and bread crumbs. Fry in deep fat.

Pages From Old Salem Cook Books

Sauer Kraut and Dumplings

Cook 1 to 2 pounds fresh spareribs until tender. Have about a quart of broth in kettle. Add a No. 2 can shredded kraut and bring to a fast boil. Drop dumplings from teaspoon into hot broth. Cover tightly and cook for 15 minutes over medium heat, without removing cover.

Dumplings

1 cup sifted enriched flour	½ teaspoon salt
1½ teaspoons baking powder (double acting)	2 tablespoons melted Crisco
	½ cup milk

Make dumplings by combining dry ingredients with melted Crisco and milk. Blend enough to moisten. Drop by teaspoons into hot broth and cook according to directions.

MISS MARY CROUSE

Baked Squash

Boil squash until tender, remove from heat, let cool, slice in two and scoop out seeds into mixing bowl, add cracker crumbs, small pieces of onion, green peppers, chipped up. Add grated cheese and salt and pepper to taste. Mix well and put back in squash shells with butter on top. Bake until nice and brown.

MRS. PAULINE HOLDER

Squash and Cheese Casserole

8 small tender squash	1½ teaspoons salt
2 tablespoons butter	½ cup cream or whole milk
1 teaspoon instant minced onion	1 egg
6 regular crackers made into crumbs	2 ripe tomatoes
	1 small jar pimento cheese whiz

Cook squash with onion and small amount of water until soft enough to mash with fork and all water is gone. Add butter, salt, and cracker crumbs which have been combined with cream and beaten egg. Mix well and pour one half of this into a well greased 1½ quart casserole. Peel and slice tomatoes on top of this mixture. Spoon cheese whiz over tomatoes and repeat with layer of squash, tomatoes and cheese whiz. Brown in 325 to 350 degree oven 20 to 25 minutes.

NOTE: Plain American or your homemade pimento cheese can be used instead of Cheese Whiz.

MRS. HAL ESSICK

Squash and Onion Casserole

6 medium squash
2 tablespoons butter
½ cup onions (diced)
1 teaspoon salt

¼ teaspoon pepper
¾ cup cream or milk
cracker crumbs
grated cheese

Slice squash and cook about 15 minutes. Remove from heat and mash with potato masher adding butter. Season with salt and pepper. Add cream or milk and finely diced onion. Line bottom of a greased casserole dish with squash, then a layer of cracker crumbs and then a layer of grated cheese. Repeat this process, leaving cheese on top. Bake in an oven 400 degrees for about 25 minutes or until cheese is melted and brown on top.

MRS. CARL REICH, JR.

Sweet Potato Sticks

4 large sweet potatoes
½ cup sugar
2/3 cup water

1/3 cup heavy cream
¼ teaspoon salt

Peel potatoes, and cut into match-size strips. Mix sugar and water in a large saucepan; cook to a boil, stirring constantly; let boil about 10 minutes without stirring. Meanwhile cook potato strips in boiling salted water 7 to 8 minutes. Drain well. Slowly add cream and salt to boiling sugar syrup. Drop in sweet potato sticks; continue cooking another 10 minutes or until they are tender and syrup thickens slightly. Stir occasionally by gently lifting potato sticks with a fork. Serve with the syrup. Serves 6.

MRS. RAY A. HARTMAN

Tomato Cake

1 small can of tomato
1 egg

cracker crumbs

Crumble crackers and mix. Add cracker crumbs until thick enough to spoon. Salt and pepper to taste. Fry in butter or margarine until brown. Serve while hot.

MISS ROSA FISHEL

Orange Glazed Yams

½ cup orange juice
6 medium yams
½ cup brown sugar
½ cup white sugar

1 tablespoon grated orange rind
1 tablespoon cornstarch
4 tablespoons butter

Boil potatoes until done. Peel. Cut into thick slices and place in baking dish. Combine sugar, orange juice and rind and cornstarch and cook 5 minutes. Stirring constantly. Add butter and blend well. Pour over yams. Cover and bake in moderate oven for 30 minutes.

NOTE: These freeze well. Take from freezer and heat.

MISS MARY CROUSE

Cheese Grits

Mix 1½ cups grits and 6 cups water and cook until thick. While on stove add 1 lb. cheese, 1½ sticks of margarine, 2 tsp. salt, 2 tsp. savory salt or pepper.

Beat 3 eggs and add this to mixture. Put in buttered baking dish. Cook 1 hour at 300 degrees.

MRS. JAMES HYATT, SR.

Harvard Beets

2 cans (1 lb. size) diced beets

2/3 cups sugar

2 tbsp. cornstarch

½ cup white vinegar

¾ tsp. salt

¼ cup butter or margarine

1—drain beets, reserving ½ cup liquid.

2—in saucepan, combine sugar and cornstarch, mix well.

3—gradually stir in reserved beet liquid, vinegar and salt. Bring to boil, stirring, reduce heat and simmer 2 min. Sauce should be slightly thickened and translucent.

4—add beets, simmer slowly, stirring occasionally, 15 min.

5—just before serving, add butter and bring to boil.

MRS. TRAVIS HANES

Macaroni and Cheese

1 cup macaroni

½ cup milk

½ lb. grated cheese

¼ tsp. salt

¼ tsp. pepper

Boil macaroni in salted water until tender. Drain, place in casserole. Heat milk, add cheese and heat until cheese is melted. Pour over macaroni. Bake in oven 15 min. at 350 degrees then add salt and pepper.

MRS. JACK Q. COCKERHAM

Potato Salad

**6 medium potatoes, diced
(cooked in salted water)**

2 hard boiled eggs, chopped

¼ cup celery, chopped

½ cup sweet pickle, chopped

Make a sauce of the following:

3 tbsp. mayonnaise

1 tsp. mustard

1 tsp. sugar

2 tsp. sweet pickle juice

3 tbsp. evaporated milk

Pour sauce over potatoes, eggs, celery, pickle and mix.

MRS. JACK D. COCKERHAM

Squash Ring

**1 lb. yellow squash
1 lb. carrots
4 eggs
¼ lb. butter**

**4 tbsp. flour
a little grated onion
salt and pepper to taste**

Cook carrots and squash until tender, run through ricer. Melt butter and combine with other seasoning. Put flour in last and turn into greased ring. Bake at 350 degrees until light brown. Serve with peas, beans or small potatoes in center.

MARY CROUSE

Texas Homing Casserole

**1 chopped onion (small)
2 tsp. chili powder
½ tsp. salt**

**1 can hominy (lg. or sm.)
1 cup grated cheddar cheese**

In a tablespoon of bacon drippings or other fat, saute the chopped onion, add chili powder and salt. Brown and stir in enough flour water paste to make a thin sauce. Add hominy, stir and cook for a few minutes. Place in a casserole adding cheese and hominy mixture alternately with cheese on top. Bake 15 minutes or more at 350 degrees until heated and bubbling.

MRS. ROGER MULLIS

Tropical Sweet Potato Casserole

**6 med. sweet potatoes
1 cup sugar or to taste
1 cup coconut
½ tsp. maple flavoring**

**1 sm. can crushed pineapple,
drained
¼ stick butter, melted
12 marshmallows**

Boil, peel and mash sweet potatoes. Add remaining ingredients except marshmallows. Bake at 425 degrees for 20 minutes. Add marshmallows the last 5 minutes of baking time.

MRS. ROGER MULLIS

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WINSTON-SALEM, N. C.

PICKLES

Bread and Butter Pickles

1 gallon cucumbers, sliced
2 quarts onion
½ cup salt
5 cups sugar

1 quart vinegar
½ teaspoon ground pepper
1 teaspoon tumeric
2 tablespoons pickling spice

Simmer until the mixture is hot. Place in jars and seal.

MRS. PAUL CRAVER

Dill Pickles

1 peck cucumbers
1 head of dill for each jar
1 cup salt

2 quarts water
1 quart vinegar

Wash cucumbers and pack them into jars with the dill. Mix the water, vinegar and salt and when boiling pour over the cucumbers and seal.

MRS. MARY R. SIDES

Eighteen Day Pickles

14 pounds firm cucumbers sliced round in ½ inch blocks. Leave in salt brine 7 days. (2 cups of salt to 1 gallon of water makes brine, repeat brine until cucumbers are completely covered.) Rinse.

Leave in alum brine 24 hours. (3 tablespoons alum to 1 gallon of water.) (Repeat brine until you have enough to cover.) Drain and cover with clear water 24 hours. Make syrup of:

2 quarts vinegar
6 pounds white sugar

1 box pickling spices (tied in bag)

Heat syrup and pour over cold pickles every morning for 7 mornings. On last morning heat syrup and pickles, bring to a boil and seal at once.

MRS. PAUL SIDES

Fourteen Day Pickles

1st Day: 2 gallons whole cucumbers. 1½ pounds salt—cover with boiling water. 3rd Day: Pour off salt and dissolve box of alum. Cover with boiling water. 4th Day: Drain and cover with boiling water.

5th day: To 1 gallon of vinegar (white is best) add: One box cloves and boil for 20 minutes. Pour over cucumbers and let stand 9 days. Lift cucumbers out and slice in rounds of about 1 inch in thickness.

Add 5 pounds sugar. Use wide mouth gallon jars to pack the cucumbers in: Place a layer of cucumber slices in jar and cover with sugar, repeating this until jar is full. Put on cover. DO NOT SEAL.

MRS. ERNEST FISHEL

Grape-Leaf Pickles

**1 quart medium size whole
cucumbers
9 medium size grape leaves**

**3 or 4 green grapes
2 teaspoons salt, slightly rounded**

Thoroughly wash cucumbers and grape leaves. Place four grape leaves in bottom of jar. Pack ½ full with cucumbers, then add one grape leaf and green grapes. Fill to within one inch of top with remaining cucumbers. Add salt and cover with cold water. Make pad of 4 grape leaves and place on top of cucumbers. Place rubber and zinc top on jar only partially sealing. Store in cool dry place for one week. Then check and clean fermentation; if necessary, add additional brine. At end of second week clean and add brine if needed; then seal tightly.

MRS. L. E. TESH

Green Tomato Pickles

Slice, not too thin, 7 pounds of small green tomatoes. Soak 24 hours in 2 gallons of water in which 3 cups of white lime has been dissolved. Take out and soak in fresh water 4 hours, changing the water every hour.

Cover the tomatoes with water to which some ginger has been added and let it come to the boiling point. Then cool quickly by letting cold water run over the tomatoes. Make a syrup of 5 pounds of white sugar and 2 quarts of vinegar, 1 teaspoon each of whole cloves, cinnamon, allspice, nutmeg, celery seed and pickling spices. Tie spices in bag and take out when boiled.

Boil syrup 2 minutes after it bubbles and pour over tomatoes. Let stand overnight. Next day put all on stove and cook slowly until it thickens. (About 1½ hours.) Take out tomatoes with a fork and place in jar and fill with hot syrup. Seal. Makes 8 pints.

MISS MARY CROUSE

Icicle Pickles

2 gallons cucumbers cut lengthwise, cut out seeds. Pour 1 gallon boiling water with 1 pint salt over the cucumbers. Let stand 1 week. Stir every day. Drain and pour off this water. Use 1 gallon boiling water and 2 tablespoons powdered alum, pour over cucumber and let stand 24 hours. Pour off this water. Make syrup:

**2 quarts of vinegar (not too
strong)**

**8 pounds of white sugar
hand full mixed spices**

Heat and pour over cucumbers, drain off, re-heat and put back on cucumbers for 4 mornings straight, then fill cans with cucumbers, re-heat syrup and pour over the cucumbers in can and seal. Do not heat cucumbers.

MRS. PAUL SIDES

Kosher Dill Pickles

Wash cucumbers and let stand in ice water 2-3 hours or overnight. Drain and pack in quart jars. To each quart, add several grape leaves, $\frac{1}{8}$ teaspoon powdered alum, 1 or 2 cloves garlic, a dill head or 1 or 2 teaspoons dill seed. If desired a bay leaf and hot pepper may be added.

Combine and heat to boiling, 1 quart vinegar, 3 quarts water and 1 cup salt. Fill jars with boiling vinegar mixture and seal.

MRS. FRANK CLARK

Peach Pickle

10 pounds peaches

Syrup:

7 cups sugar

1 pint or 2 cups vinegar

**1 whole clove to each peach (wrap
cloves in white cloth)**

Place syrup on stove to boil. Drop peaches in when it comes to a boil. Cover just the bottom of the container with peaches. Do not pile peaches on top. Let syrup come quickly to a boil again. Stir occasionally. Cook until tender (about 10 minutes). Place peaches in jars and fill with syrup. Seal and do not use before one month.

MRS. RALPH KIMEL

Pickled Beets

Cook, peel and slice 3 quarts of beets. Syrup:

1 pint of vinegar

1 pint of sugar

1 pint of water

Bring syrup to a boil and add beets, stirring until thoroughly heated. Place in jars and sprinkle a little salt and pepper on top. Fill with syrup and seal.

MRS. RUTH FISHEL MYERS

Pickle Peppers in Brine

3 pounds head of cabbage (ground on medium knife or food chopper)

$\frac{1}{2}$ gallon small green or red peppers (sweet)

1 teaspoon hot pepper (finely chopped or ground)

2 teaspoons salt, slightly rounded

Stuff peppers tightly with ground seasoned cabbage and place in jar. Cover with brine made of 1 quart of water and 1 teaspoon salt. If this is not sufficient quantity prepare additional brine with above proportions. Cover with clean white cloth and store in cool dry place until pickled—approximately 1 week. This makes $\frac{1}{2}$ gallon size jar full. Container may either be a wide mouth stone jar or glass jar.

MRS. J. R. NIFONG

Pickle Peppers in Vinegar

12 to 15 pounds of cabbage

1 peck medium size green peppers

Cut cabbage fine and salt to taste. Open tops of green peppers and clean and pack full of cut cabbage which has been salted to taste. Place in ½ gallon jars and add 1 level tablespoon salt to each jar. Make a liquid of equal parts of sugar, water and vinegar:

4 cups granulated sugar

4 cups water

4 cups vinegar

Bring liquid to a boil and pour it over stuffed peppers in the jars and while hot, seal air tight. If this is not enough liquid, make more by using equal parts. A little hot pepper can be cut in the cabbage if you like it hot and also pickle spices can be added to the liquid for variation.

MRS. EDWARD SIDES

Spiced Canteloupe

1 pound sliced canteloupe

cinnamon, mace, cloves and other spices.

½ pint vinegar

½ pound sugar

Slice the canteloupe and lay in vinegar over night. Make a syrup of vinegar, sugar and spices. Boil well and then add canteloupe. Boil for ½ hour and seal.

Pages from Old Salem Cook Books

Sweet Pickle Cucumbers

4 quarts cucumbers sliced or chunked

1 teaspoon cloves

3 cups water

1 teaspoon allspice

5 cups vinegar

1 teaspoon cinnamon

5 cups sugar

3 teaspoons salt

1 teaspoon black pepper

1 onion medium size, cut fine

Mix the vinegar, sugar, water, salt and spices, put on the stove and let come to a boil before putting in the cucumbers and onion. The spices should be put in a thin cloth sack being sure to leave room to swell. While the vinegar is coming to a boil, slice the cucumbers as they stay crisp better just so they are not seedy but any size will do. When the vinegar comes to a boil put the cucumbers and onion in and let come to a boil, and boil five minutes then can while hot.

MRS. MARGARET HARTMAN

Virginia Chunk Sweet Pickles

75 cucumbers (4 or 5 inches long or 2 gallons small ones). Make brine of a proportion of 2 cups salt to one gallon water, boil and pour over pickles boiling hot. Let stand one week. In hot weather skim daily. Drain and cut in chunks. For the next three mornings make a boiling hot solution of one gallon water and one tablespoon powdered alum and pour over the pickles, make this fresh hot bath for three mornings, on the fourth morning heat 6 cups vinegar, 5 cups sugar, 1/3 cup pickling spice and 1 tablespoon celery seed to boiling point and pour over pickles. On the fifth morning drain this liquid off and add 2 cups more sugar. Heat again to boiling point and pour over the pickles. On the sixth morning drain liquid, add one cup sugar, heat, pack the pickles into sterilized jars, and pour this liquid over until the jars are filled, seal while hot.

MRS. MARY R. SIDES

Watermelon Rind Sweet Pickle

Peel and cut rind in small pieces. Soak overnight in lime water, made by using one heaping tablespoonful of "Lilly's Lime" to each gallon of water. Wash thoroughly in cold water and let stand two hours, then cook in clear water until rind can be pierced with a straw. Drain, and to seven pounds of rind add 4½ pounds of sugar, 1 quart vinegar, 1 rounding tablespoon each of whole cloves, allspice, stick cinnamon and ginger. Add water until rind is covered. Cook until rind is clear and syrup thick. Put spices in cloth and tie it to hang in the pickles while cooking. In this way the pickles will be clearer and not too dark.

MRS. CARRIE FOLTZ

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WINSTON-SALEM, N. C.

Company Pickle Chunks

20 medium cucumbers

8 cups sugar

2 tbsp. mixed pickling spice

5 tsp. salt

4 cups cider vinegar

Cover cucumbers with boiling water. Let stand until next morning. Drain. Repeat for three mornings. On fifth day drain and slice into ½ inch pieces.

Combine remaining ingredients, bring to boiling point and pour over cucumbers. Let stand two days, on third day, bring to boiling point and seal in hot sterilized jars.

MRS. HAL ESSICK

Grape Leaf Pickles

Put in stone jar and light salt for 3 days. Wash pickles and put 3 grape leaves in bottom of jar, add 6 green grapes to a quart. Put 1 tsp. salt to a quart and fill jar with cold water. Heat lids and seal.

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Green Tomato Pickles

Slice thin 7 lbs. tomatoes. Let stand overnight (24 hours) in 2 gallons water with 3 cups lime. Drain and soak in fresh water for 4 hours. Changing water every hour.

Make a syrup of the following:

5 lbs. sugar

5 tsp. pickling spice

4 pints vinegar

Bring to a boil and pour over the tomatoes. Let stand over night in syrup. Next morning boil gently 1 hour, put in jars and seal.

GRACE DURIE

Piccalilie

1 doz. ears corn

1 or 2 qts. lima beans

½ gallon string beans

1 large cauliflower

3 bunches celery

1 doz. small pickles

1 doz. sweet peppers (some red)

1 qt. sm. onions or cut up lg. onions

1 tsp. ground yellow mustard

1 tsp. black pepper

1½ qts. vinegar

1½ qts. water

1½ lbs. brown sugar

4 tsp. salt

Cut green beans, celery, and pickles in short pieces, also the cauliflower. Boil lima beans, string beans, and cauliflower separately until tender. Then mix them with rest of ingredients and boil about 10 minutes. Put in jars and seal tight.

MISS MARY SWAIM

Quick Bread & Butter Pickles

30 cucumbers

4 tbsp. salt

10 onions (medium)

Slice cucumbers and onions; sprinkle with salt. Let stand 1 hour. Drain.

Make a spiced vinegar using the following ingredients:

4 cups sugar

2 tsp. ground ginger

5 cups vinegar

2 tsp. mustard seed

2 tsp. celery seed

1 tsp. tumeric

Let spiced vinegar boil, add cucumbers and onions. Let simmer 10 minutes. Seal in jars.

MRS. JACK D. COCKERHAM

RELISHES

Aristociah Cucumber Pickle

- | | |
|---------------------------|--------------------------|
| 2 dozen cucumbers, peeled | 2 teaspoons black pepper |
| 1 dozen pickling onions | 2 teaspoons mustard |
| 2 cups sugar | 2 teaspoons celery seed |
| 1¼ pints vinegar | 2 teaspoons tumeric |
| 2 teaspoons ginger | |

Grind the cucumbers and onions. Salt well and let stand for one hour. Then drain well and add the spices, sugar, and vinegar. Cook until boiling hot. Seal.

MISS MARY CROUSE

Beet Relish

- | | |
|-----------------------------|---------------------------|
| 4 cups chopped boiled beets | 2 tablespoons horseradish |
| 2 cups chopped celery | dash of red pepper |
| 2 medium chopped onions | 1 teaspoon salt |
| 4 cups chopped cabbage | 1½ cups sugar |
| 1½ cups vinegar | 1 cup beet juice |

Mix all ingredients. Let come to a good boil. Pack in sterilized jars and seal.

MISS MARY CROUSE

Green Tomato Relish

- | | |
|-------------------------|---------------------------|
| 2 quarts green tomatoes | 1 pound sugar |
| 6 onions | 1/3 cup salt |
| 2 green peppers | 1 tablespoon whole cloves |
| 2 hot peppers | 2 or 3 sticks cinnamon |
| small bunch celery | 1 tablespoon allspice |
| 1 quart cider vinegar | |

Wash tomatoes and slice. Peel onions and slice. Remove seeds from peppers and chop fine. Separate celery stalks, wash and cut in small pieces. Place alternate layers of vegetables in bowl or kettle. Sprinkle each layer with salt. Let stand over night. In the morning drain, add half of the vinegar (1 pint). Add one quart of water. Bring to boil and cook slowly half an hour. Drain again. Make a syrup by boiling together for 5 minutes the remaining vinegar, (1 pint), the sugar and the spices in a cheese cloth bag. Add tomato mixture and simmer for 15 minutes more, or until tomato is tender. Pack in clean hot jars and seal at once.

MRS. ERNEST FISHEL

Green Tomato chow chow

1 gallon cabbage - cut fine
½ gallon green tomatoes
1 quart onions chopped

1 pint green peppers
1 pint red sweet peppers
1 or 2 hot peppers

Chop all ingredients fine and put 2 small handsfull of salt over mixture and let stand for 15 minutes. Then squeeze out of liquid.

Mix together:
1 quart of vinegar
1¾ cups sugar

1 tablespoon white mustard seed
1 tablespoon celery seed
1 tablespoon tumeric

Pour over the vegetable mixture and cook to boiling point. Place in sterile hot jars. Seal.

MRS. ELLA MAE PENRY

Mixed Pickle Relish

1 gallon chopped cabbage
1 gallon chopped green tomatoes
1 quart chopped onions
6 sweet green or red peppers
2 pounds brown sugar

1 tablespoon allspice
1 tablespoon cinnamon
1 tablespoon mustard
1 tablespoon cloves
1 tablespoon celery seed

Mix well. Let stand 3 hours. Add ½ gallon vinegar and bring all this to a boil. Pour into jars and seal.

MRS. J. A. MILLER

Peach Sauce

Take a peck of peaches, wash and wipe dry. Put ½ of the quantity in a kettle and cover with boiling water and cook until tender, take them out and cook the remaining peaches. Add to syrup 1 pint of vinegar and 3 pints of sugar, let come to a boil. Let the peaches boil again and can.

MRS. MARGARET HARTMAN

Pepper and Apple Relish

12 pickle peppers
12 apples (medium)
3 onions

3 hot peppers
1 pint vinegar
1 teaspoon salt

Let boil 20 minutes or until it thickens.

MRS. C. C. WELCH

Relish

15 onions (medium)	1½ cups sugar
24 sweet peppers, red and green	3 tablespoons salt
3 hot peppers	2½ pints vinegar

Grind onions and peppers; hot peppers separate. Cover onions and peppers, Pour boiling water over and let stand 5 minutes, then drain and add hot peppers. Add rest of mixture, bring to boiling point. Fill jars and seal.

MRS. BERTHA FOLTZ

Tomato Chili

1 gallon ripe tomatoes, (peeled and chopped)	3 medium sized onions, chopped
3 green peppers, chopped	1 tablespoon salt
3 red peppers, chopped	1 cup sugar
	2 cups vinegar

Into a small bag put the following spices:

1 teaspoon cloves	1 teaspoon ginger
1 teaspoon allspice	1 teaspoon mustard
2 teaspoons cinnamon	

Add spice bag to other ingredients and cook over medium heat 1½ to 2 hours or until thick. Stirring often to prevent sticking. Pour into hot sterilized jars and seal.

MRS. J. RALPH REICH

Tomato Ketchup

1 peck tomatoes (quarter—do not peel)	3 tablespoons ground mustard
4 large onions ground	4 tablespoons black pepper
4 tablespoons salt	3 tablespoons mustard seed
	1 tablespoon celery

Cook the above until the tomatoes are done. Run through collander.

Add:	1 teaspoon cloves
1 teaspoon cayenne pepper (if wanted real hot use 1 tablespoon)	1 teaspoon allspice
1 teaspoon mace	1 pound brown sugar
	1 quart vinegar

Cook until thick.

MRS. H. C. NIFONG, SR.

Tomato Sauce

1 peck tomatoes
7 onions
½ cup salt
½ cup sugar

8 hot peppers
2 ounces cinnamon
1 pint vinegar

Cook tomatoes and run through sieve. Grind onions and pepper. Mix rest of ingredients and boil slowly until thick. Pour while hot into jars and seal.

MRS. BERTHA FOLTZ

Uncooked Chow-Chow

1 medium head cabbage
4 medium onions
3 green peppers
2 hot red peppers

3 tablespoons salt
1 tablespoon mustard seed
1 tablespoon tumeric
1 pound brown sugar

Grind cabbage, onion and peppers together and allow to stand 30 minutes. Squeeze out excess water. Heat 1½ cups vinegar and sugar to boiling. Pack vegetable mixture into jars. Pour vinegar over to cover and seal. Makes about 3 quarts.

MRS. G. B. MYERS

Vegetable Sauce

4 cups chopped ripe tomatoes
8 cups shredded cabbage
3 hot red peppers chopped
1 ounce celery seed
1 pound light brown sugar
3 sweet green peppers chopped

3 large onions chopped
1 ounce mustard seed
1 teaspoon tumeric
3 cups vinegar
3 tablespoons salt

Combine ingredients. Simmer, stirring frequently, one hour. Pack in sterilized jars and seal. Especially good with meats.

MRS. BERTHA FISHEL SHELTON

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PRESERVES

Apricot Marmalade

1 pound evaporated apricots

3 oranges

1 lemon

1 No. 2 can crushed pineapple

Wash apricots and cover with water. Let stand over night. Crush with hand until fine. Use all the juice of the oranges and lemon and rind of 2 oranges and 1 lemon. Grind rind on food chopper. If too thick add a little water. Measure cup of sugar and a cup of fruit. Boil until thickened. Seal.

MISS MARY CROUSE

Green Watermelon Preserves

Parboil white rinds in water containing peach leaves and soda. (To 9 pounds of white rinds put a good handful of leaves and a soup spoon of soda.) Remove to a bath of cold alum water and soak for an hour. Drain and rinse. Make a syrup of a pound of sugar for each pound of rind (weighed before heating). Add a sliced lemon for each 2 pounds of fruit. Cook until tender. Set aside 24 hours. Drain off syrup and cook down half. Add the fruit and cook until transparent. Seal.

MISS MARY CROUSE

Pear Honey

Pare and core 1 peck pears

(grind in chopper)

1 can pineapple

1 can raisins

Cook until thick. Seal.

4 oranges

2 lemons

$\frac{3}{4}$ pound sugar to every pound of fruit

MRS. RUTH FISHEL MYERS

Strawberry Preserves

4 cups sugar

1 quart strawberries

Put berries in preserving kettle, add 2 cups sugar and boil 4 minutes hard. Take it off the stove and add 2 more cups sugar, let boil 4 minutes more hard. Remove from the stove and let cool in a crock. Stir 1 time a day for 3 days then put in sterilized jars. Put melted paraffin on top and seal.

MRS. ROY WOOSLEY

Household Tips

1. When cleaning windows add a little vinegar to the water, you'll really be surprised at the brilliant polish it produces.
2. Empty egg shells soaked in water and the water used for watering your plants, make a good plant food.
3. Put a little steel wool in a screw hole that has become too large for the screw.
4. When glasses or dishes become locked together, set the bottom glass in warm water. Pour some cold water in the upper glass.
5. To remove mustard and catsup stains, work glycerine into the stain, rub lightly between the hands, and then wash the article in soap and water.
6. To remove iron rust, spread the stain over a pan of boiling water and then squeeze lemon juice on it. After a few minutes rinse; then repeat.
7. To remove perspiration odors, sponge the stained part with warm water to which a few drops of vinegar have been added, sprinkle powdered pepsin over the stain, work it well into the cloth, and let stand 1 to 2 hours, keeping the spot moist, then brush off the powder and rinse well.
8. Remove shine from garments by sponging with hot vinegar or ammonia (one tbsp. ammonia to one quart water). Cover with dampened cloth and press on the right side.
9. Glazed wall tiles are cleaned best with water and ammonia.
10. A cloth dampened with rubbing alcohol will remove the black marks left by rubber heels and soles from hardwood floors and linoleum.
11. If your scissors are dull, sharpen them by cutting lengthwise along a piece of number three (very fine) sandpaper.
12. Buttons sewed on with dental floss will outwear the garment.
13. To tenderize liver, soak in buttermilk before frying.
14. Add 1 tablespoon Grandma Molasses to turnip greens to kill bitter taste and help flavor.
15. Add a little vinegar to beef stew to cook more tender.
16. To make a good whipped cream substitute, add a sliced banana to the white of an egg. Beat until stiff and add sugar. The banana will completely dissolve.
17. A pinch of salt added to very sour fruit while cooking will reduce the amount of sweetening needed.
18. If an egg cracks during boiling, add vinegar to the water immediately and it will seal the egg.
19. Put a little vinegar in ice water and soak slightly wilted vegetables if you want them crisp and fresh.
20. Wrap cheese in a soft cloth dampened in vinegar, then place in air tight container, to keep it fresh.
21. Always let freshly made tea cool slowly at room temperature, then chill in refrigerator. This will avoid cloudiness in iced tea.
22. If anything boils over or is spilled in the oven, sprinkle salt on it. Odors will be less and can be brushed off when dry.
23. The most important ingredient in any recipe is experience.

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